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THE

WHOLE ART

OF MAKING

BRITISH WINES.

LONDON:
SPOTTISWOODE and SHAW,
New-street-Square.

THE

WHOLE ART

OF MAKING

BRITISH WINES,

CORDIALS, AND LIQUEURS,

IN THE GREATEST PERFECTION;

AS ALSO,

Strong and Cordial Waters:

TO WHICH IS ADDED

A COLLECTION OF VALUABLE RECIPES FOR

BREWING FINE AND STRONG WELSH ALES,

AND MISCELLANEOUS ARTICLES CONNECTED
WITH THE PRACTICE.

BY

JAMES ROBINSON,

AUTHOR OF

"THE ART OF CURING, PICKLING, AND PRESERVING,"

ETC.

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OBSERVATIONS

ON

MAKING WINES.

To produce wines of superior flavour and quality, it is necessary to follow the directions prescribed for that purpose, and to use such ingredients, and in such proportions, as are therein recommended, not curtailing the quantities in any respect, or using any materials of doubtful character. In some few cases, moist sugar is preferable to loaf, and whiskey to brandy. Hard water should be employed for any infusions, and even river water is better after being boiled. Brandy should always be real Cognac, since many substitutes for it are much weaker, and would require to be used in

larger quantities. In moist sugars, care must be taken to purchase those which are bright and strong; clay, or light coloured, being weaker, and not so richly flavoured. When white wine is to be used, it should be good, — Madeira or Sherry, for instance, which is the cheapest in the end. The Madeira mentioned at p. 15. of this treatise will be available for the purpose in most cases, when it is two years old, and upwards; and may be used with confidence. Home-grown fruits should be gathered in fine weather, and none but the soundest made use of.

Casks and Utensils. — The size of the casks should be commensurate with the demands of the family; and as those holding ten gallons are generally best suited to private families, the author has based his calculations on casks of that size. The utensils must always be scoured and scalded well, and set out of doors to sweeten the day previous to being used. The tub in which the liquor is put to settle should have a tap within three inches of the bottom, so that the wine may be *drawn*, instead of poured

off, without disturbing the lees or sediment; which must not on any account be put into the cask until it has been filtered well. The sieves and flannel strainers should be kept perfectly sweet, and exposed to the fresh air, and nothing of brass or copper used.

FERMENTATION. — Never add the yeast until the liquor is cool enough to receive it: 85° of Fahrenheit's scale is about the proper temperature. Stir the liquor well occasionally, and cover the vessel close in cold weather. When liquor is working in a cask, it must be kept quite full to allow it to work out, or the wine will not be clear; keep a tile over the bung-hole that the froth may escape, or put the bung on lightly. The fermentation will be accelerated by mixing the yeast with two quarts of the liquor in a jar, ten minutes, and then adding it to the whole quantity.

FILTERING. — Wines made with raspberries, mulberries, elderberries and blackberries, and all such fruits as produce much sediment, should always be filtered through flannel bags into the

cask, this will save much trouble in fining and racking. Wines never *feed* on the lees, but, on the contrary, fret; and if not made strong, frequently go sour. This is a more important part of the process than is generally considered, and hundreds of pages have been devoted to fermentation, without even noticing this operation; yet I think its propriety is evident, and of sixteen noted housewives whom I have consulted on this point, thirteen of them concur in my opinion.

Tunning and Filling up. — When the liquor is ready to be put in the cask, draw it off as long only as it runs clear; then filter the lees more than once, if necessary, and fill completely. Put any overplus into bottles, with a small quantity of brandy, as a reserve for filling up in future. When brandy is to be added, take out three quarts of the wine, pour in the spirit, and then fill up. Never add water to wines when casked; should there by accident be a deficiency of the liquor, add foreign wine mixed with brandy.

RACKING OFF. — This is best performed by drawing the wine off into a clean vessel as long as it runs perfectly clear, then put in a cork, and turn the lees out in a separate tub, and filter it well. Then return all that is bright into the same cask; add what is recommended, and stop it up again securely. This should be done in cool weather, or, if necessity compels its being done when the heat is great, let it take place early in the morning.

BOTTLING. — Take care that your bottles are clean and not specked, or they will leak; fill them so that the wine will just come in contact with the cork when driven home. Use the best corks, and dip each in some of the wine, or brandy which is better. Seal the corks of such white wines as Champagne, Birch, Nettle and Rhubarb, which require caution when ripe, with green wax to distinguish them, and fasten them with wire.

All newly-made wines should be kept in cool, dry, dark cellars. When casks are emptied, stop all the holes to prevent their becoming musty or foul.

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THE

WHOLE ART

OF

MAKING BRITISH WINES,

&c.

STRONG WINES.

A HOGSHEAD OF MALAGA.

Pour sixty-four gallons of cold river water that has been boiled an hour, upon four hundred weight and a half of good Malaga raisins, picked clear from the stalks, and cut in halves. Stir them well three times daily for a fortnight, and keep them well covered up with cloths. Then press the fruit in a horse-hair bag, add the liquor to that in the tub, stir it well, and leave it until the following day to settle, strain it through a fine sieve into the cask, filter the

lees through a jelly-bag, and add them, with the thin yellow rinds of forty Seville oranges, two pounds of sugar-candy broken small, and ten ounces of sweet almonds blanched and chopped, to the rest. The cask must be quite full, and the bung-hole covered with paper and a tile. When fermentation has entirely ceased, pour in two gallons of French brandy, and three ounces of best isinglass, dissolved in a little cold water, and mixed with a gallon of the liquor. Put in the bung tight and put pasted paper over it, and sand upon that. Keep it two years in a cool cellar, and if beautifully clear, you may bottle it, otherwise rack it off, filter the lees through a flannel bag and return all into the same cask, closing the bung as before. In three months bottle it, seal the corks, and keep it two years longer.

RAISIN WINE WITH CIDER.

Pick forty pounds of Malaga raisins from the stalks and other refuse, cut them in halves,

and putting them into a sweet eighteen gallon cask, fill it up with good sound cider and put the bung on lightly. In three or four days secure the bung, and at the expiration of six months draw off all that runs clear into a tub, press the liquor from the fruit into another vessel, filter this and the lees through a flannel bag, and put the whole into a ten gallon cask, with two quarts of French brandy, the thin yellow rind of three fresh lemons, and four Seville oranges, and half a pound of sugar-candy crushed small. Bung up the cask securely, and in twelve months bottle the wine, seal the corks, and keep it two years.

RED GOOSEBERRY WINE.

Take one hundred and sixty pounds of ripe red hairy gooseberries, gathered in fine weather, pick the stalks from them, bruise them well in a tub, and pour on them ten gallons of river water that has been well boiled and become cold. Stir this well, and let it remain closely

covered up three days, stirring it twice daily. Press the fruit in a hair-bag and strain the liquor through a fine sieve into a clean vessel, adding forty-five pounds of strong bright moist sugar and stirring it well. Let it settle until the day following, then draw off all that is fine, and put it into your cask, filter the thick until it is clear, and add that, filling the cask completely. Put paper and a tile on the bung-hole, and when fermentation has ceased, pour in a quart and a pint of French brandy, and stop it up safely. In two years bottle it, fasten the corks with wire and seal them; keep it a year longer, and it will be excellent.

GOOSEBERRY CHAMPAGNE.

Crush fifty quarts of ripe green gooseberries in a tub, pour upon them ten gallons of cold river water that has been boiled, and let them steep three days, well covered up, and stirred frequently. Press the fruit well, strain the liquor through a fine sieve, add to it forty

pounds of the best loaf sugar broken roughly, and stir well, until it is totally dissolved. Then fill your cask, leaving the bung lightly on, until the fermentation has ceased entirely; add a bottle of old West India Madeira and a quart of white brandy, and secure the bung well, pasting paper over it, and wet sand or clay on that. Let it stand in a cool, dry cellar twelve months, then rack it off, filter the lees, and fill up again in the same cask. Bottle it in nine months in Champagne bottles, wire the corks, and seal them with green wax. Keep it in glass a year, and it will be a splendid wine at a moderate expense.

RED CURRANT WINE.

Put forty quarts of ripe red currants and seven pints of red raspberries measured after they have been well picked from the stalks into a clean vessel, and pour on them ten gallons of cold river water that has been boiled an hour. Stir well, and let them remain

covered up until the next day, then break the fruit up thoroughly, and in two days more press the same in a hair bag, strain the liquor through a fine hair-sieve, and add to it forty-five pounds of strong moist sugar, stirring well until it is dissolved. Strain the liquor now through a flannel bag into the cask, which must be full, and let it work out of the bung-hole four or five days. When fermentation has ceased put in three quarts of French brandy, and the thin outer rinds of four Seville oranges, secure the bung, and let it remain in a cool cellar eighteen months. Draw out a glass-ful, and if it is beautifully fine, bottle it, if not, rack it off, filter the lees till fine as the rest, and return all into the cask, adding an ounce of the best isinglass dissolved in a tea-cupful of water and mixed with a gallon of the wine. Secure the bung as before, and bottle it in six months, sealing the corks. In twelve months it will be strong and beautiful wine.

ANOTHER METHOD.

Pick your fruit clean from the stalks and other refuse, and measuring it, put six quarts of fruit, red or white, or both, to each gallon of cold soft water that has been boiled, and stir it well two or three times daily for four days. Allow four pounds of good loaf sugar to each gallon of liquor, which put into the cask, and pour on it half a pint of strained lemon-juice, adding the thin rinds of four Seville oranges and two lemons. Strain the liquor from the currants as fine as you can get it, and pour it upon the sugar, &c., quite filling the cask; put on the bung lightly, and let it work out of the cask until the fermentation has ceased. Then add a quart of brandy and a bottle of strong white wine, stop up the bung, and let it stand nine months, then if not as fine as you could wish, rack it off; filter the lees, and return all into the cask, with half an ounce of dissolved isinglass and six ounces of sugar-

candy. When two years old, bottle it, using the best corks and sealing them, and keep it a year in the bottles.

INCOMPARABLE BIRCH WINE.

(*As made in Staffordshire.*)

Procure eleven gallons of the sap of a healthy birch tree, fresh as you can get it, boil it gently as long as any scum rises, which must be carefully taken off to avoid wasting it. Add to the clear liquor twenty-five pounds of the best loaf sugar, boil it again twenty minutes with the whites of ten eggs beaten to a froth, and skim frequently until it is beautifully bright. Set it in a clean vessel to cool, and when at 96 degrees of Fahrenheit's thermometer, put into it a toast well spread on both sides with thick fresh ale yeast, and keep it closely covered up, six or seven days, stirring daily. Rinse a sweet ten-gallon cask with a pint of old raisin wine, filter the liquor into it, add the thin yellow rinds of two lemons and three Seville oranges, and three

quarts of French brandy, put in the bung, and secure it with paper and sand. Set it in a cool cellar, and bottle it in two years; fasten the corks down with wire, and seal with green wax. In a year more it will be in perfection.

RED CHERRY WINE.

Press ripe red cherries, breaking the stones amongst them, until you have obtained ten gallons of pure juice, to which add twenty-four pounds of strong bright moist sugar, stir it well, and let it remain three days covered up, and stirred twice daily. Press the fruit in a horse-hair bag, and add the result to the juice, then mix them well, and strain it into a sweet cask, adding five pints of French brandy, the rinds of six lemons pared very thin, and an ounce of the best isinglass dissolved in a little water. Stop up the bung securely, and let it remain in a cool cellar six months; then rack it off, filter the lees perfectly fine, and put all into the same cask again, with three ounces of

sugar-candy grossly broken. Secure the bung as before, keep the wine eighteen months, then bottle it. This excellent wine deserves keeping until very old. The author partook of some made from this receipt that had been in bottle twelve years, and found it delicious.

DAMSON WINE.

Boil ten gallons and a half of pure river water with thirty-two pounds of strong moist sugar, and the whites of ten eggs well beaten, half an hour, skimming it well; then add thirty-two quarts of ripe prune damsons well picked from the stalks and stoned, and boil them half an hour longer, skimming and stirring, until the liquor is beautifully bright. Strain it off the fruit in a fine hair-sieve into your cooler, and when at the proper temperature, work it with fresh yeast, spread on a toast, three or four days. Then draw it off the sediment, put it into the cask, filter the lees, and fill up, letting it work out at the

bung. When it has ceased hissing, put to it a quart of French brandy, and stop it up safely, pasting paper over the bung. Let it stand six months, then rack it off, filter the lees through flannel twice folded, and filling the cask again, add an ounce of isinglass dissolved, and mixed with two quarts of the wine. Secure the bung well, and let it remain two years; then draw it off and bottle, sealing the corks. This being a rich wine, requires age, and should not be drunk until it has been bottled two years or more.

RAISIN ELDER WINE.

Boil nine gallons of soft water half an hour, and pour it hot upon forty-eight pounds of good Malaga raisins picked from the stalks and cut in pieces, stir well ten minutes, and, covering the vessel close, let them steep ten days, stirring them well twice each day. Pick elder-berries clear from the stalks when full ripe, taking sufficient to yield six quarts of pure

juice, and boil them with six pounds of best loaf sugar to a nice jelly, skimming it well the whole time. Strain this while hot, through a sieve, and keep it warm. Press the raisins in a hair bag, strain the liquor finely, add the elder-berry juice, and after mixing them well, work it, with a toast well spread with fresh yeast, and keep it well covered up in a warm room, stirring it occasionally. Let it ferment twenty-four hours, then draw it off clear from the lees, filter them, and put the whole into a ten gallon cask, to work over, and being kept quite full. When it has ceased fermenting, add two quarts of French brandy, and an ounce of isinglass dissolved in a little white wine, and stop up the bung securely. Keep it two years in the cask, then bottle it, seal the corks, and keep it eighteen months longer. It will be excellent at five years old.

ELDER WINE.

Boil six gallons of ripe elder-berries, measured after they are picked, with nine gallons of

river water half an hour, skimming well. Put it into a clean vessel, and when cool, press the juice from the skins, and boil the liquor with thirty-five pounds of strong moist sugar, and the whites of ten eggs, fifteen minutes, stirring and skimming the whole time. Put one gallon of this into a pan and boil it twenty minutes with two ounces of Jamaica pepper, two ounces of cloves, and three ounces of the best ginger, all bruised, and tied loosely in a piece of muslin; mix this with the other liquor, and while warm, strain it through a fine sieve into your cooler, in a warm room, and when lukewarm, add to it a toast well spread with fresh yeast, and let it work two days, stirring it well. Next, fill your barrel, put paper and a tile over the bung-hole, and let it work over out of the top, filling up with liquor as it decreases; and when the fermentation has ceased, put in two quarts of French brandy, stop it up securely, and let it stand in a cool cellar two years. Then bottle it, and keep it eighteen months longer. When aged, this wine

will be excellent, and if a spoonful is put in the fire, it will blaze like brandy.

N. B. The weather being cold when elder wine is made, there is sometimes a difficulty in getting it to ferment kindly, and unless this process is accomplished satisfactorily, the wine will never be fine. Great care must be taken to keep the liquor in a warm temperature, and that the yeast is genuine.

STRONG MEAD.

Mix well together fifty-four pounds of genuine honey, the whites of ten eggs beaten well, and ten gallons of cold river water; boil them well an hour and a half, taking off the scum as it rises, until it is perfectly clear. Put it into the cooler, and when lukewarm, work it with fresh yeast, spread plentifully on a toast two days, then fill a sweet ten gallon cask, and, putting on the bung lightly, let it work over until the fermentation is abated. Put into a muslin bag two nutmegs sliced,

an ounce of cloves bruised, and the thin rinds of six lemons; drop this into the wine, and when it has done hissing, add a quart of French brandy and an ounce of best isinglass dissolved in a small quantity of cold water. Then put in the bung safely, paste strong paper over it, and cover with sand. Let it stand twelve months in a cool cellar, then bottle it, cork and seal well, and when it is three years old, it will be a rich and strong wine.

MADEIRA.

Mix well together eight gallons of cold river water, thirty pounds of strong bright moist sugar, and the whites of eight eggs beaten to a froth, and boil it three quarters of an hour, skimming until it is beautifully clear. Put this liquor into a cooler, and when it is luke-warm, stir well into it nine quarts of strong old ale, and fill a sweet ten gallon cask with it, in which has been previously put four pounds of best Malaga raisins, stoned and sliced, twelve

ounces of sugar-candy, roughly broken, and a quarter of a pint of lemonjuice. Cover the bung-hole with paper and a tile, and let it work out, and when the fermentation has ceased, pour in a quart of French brandy, adding the thin yellow rinds of five lemons, and three ounces of blanched bitter almonds. Put in the bung, and secure it well; keep it in a cool cellar eighteen months; then bottle it, cork and seal well, and in a year more it will be very strong and rich. This wine is admirably adapted for adding to newly made ones, and if well kept, will be found not inferior to most of foreign production.

INCOMPARABLE GREEN-GAGE WINE.

Take forty quarts of ripe green-gage plums, stone them, and press the fruit in a tub; pour ten gallons of boiling water on, and let them lie till the following day. Boil them with the liquor and twenty-five pounds of good loaf sugar, half an hour, skimming well, then add

the whites of eight eggs well beaten, and boil twenty minutes longer, skimming until the liquor is quite clear. Break the stones, put the shells and kernels into the cooler, strain the liquor through a sieve upon them hot, cover close, and when properly cooled, add a toast well covered with thick fresh yeast, and let it ferment four or five days, stirring it twice each day. Let it settle, take off the scum, and put the clear liquor into the cask, upon six ounces of white sugar-candy, the thin rinds of four Seville oranges and four lemons, and six pounds of Smyrna raisins stoned and cut in pieces. Filter the lees and add them to the rest, filling the cask; put paper and a tile over the bung-hole, and let it work out. When fermentation has ceased, add three pints of French brandy, and stop it up securely for twelve months; then rack it off, filter the lees, and fill the cask again, adding an ounce of best isinglass dissolved, and four or five ounces of white sugar-candy bruised. Secure the bung well, paste paper

over, &c., and let it remain in a cool cellar twelve months longer. Then bottle it, seal the corks, and keep it two years. It is an exceedingly luscious wine, and if allowed age, will be highly esteemed.

EXCELLENT GINGER WINE.

Boil sixty-five gallons of river water, one hundred weight and a half of the best loaf sugar, and five pounds of the best race ginger, bruised, half an hour; then add the whites of ten eggs beaten to a froth, with two ounces of dissolved isinglass, stir it well in, and boil twenty minutes longer, skimming it the whole time. Then add the thin yellow rinds of fifty lemons, boiling them ten minutes more. Cut a quarter of a hundred weight of good Malaga raisins in half, take away the stones and stalks, and put them, with the juice of the lemons strained, into the hogshead. Strain the hot liquor into a cooler, and when it has stood two hours and is settled, draw it off the lees clear,

and put it into the cask, filter the thick and fill up with it. Leave the bung out, and when at the proper temperature, stir three quarts of thick fresh ale yeast well into it; put on the bung lightly, and let it ferment six or seven days, filling up with liquor as it works over. When the fermentation has ceased, pour in six quarts of French brandy, and eight ounces of the best isinglass dissolved in a gallon of the wine, then secure the bung effectually, and paste paper over it, &c. &c. Keep it two years in a cool cellar, then bottle it, using the best corks, and sealing them, and when it is four years old commence using it.

BEAUTIFUL COWSLIP WINE.

Boil ten gallons of pure river water with forty pounds of the best loaf sugar, and the whites of eight eggs beaten to a froth, not less than an hour, skimming it frequently, until perfectly clear. Then put it in a cooler, and when at the proper warmth, put to it a toast

spread well on both sides with thick fresh ale yeast, and leave it to work three days, stirring well twice daily, and keeping it close covered. Put into a sweet ten gallon cask five gallons of picked fresh cowslip pips, and the thin yellow rinds of ten lemons and ten Seville oranges, pour upon these the liquor strained through a fine sieve, and stir it well three times daily until fermentation has ceased. Then put in the bung, let it stand two days, draw off the wine into a clean vessel, take out the pips and peels, fill the cask with the wine and the remaining liquor, add two quarts of brandy and six ounces of sugar-candy broken, stop it up effectually, and let it remain two years; you will then have ten gallons of beautiful wine. Bottle it and seal the corks, and keep it a year longer.

RED SPARKLING CHAMPAGNE.

Crush fifty-four quarts of ripe green gooseberries in a tub, and pour on them nine gallons

of soft water that has been previously boiled an hour. Boil two ounces of the best ginger bruised, in two quarts of water with two pounds of purple beet-root sliced, for half an hour, then strain and add to the fruit. Stir all well ten or fifteen minutes, and let them steep five days, then strain the liquor, and add thirty-six pounds of the best loaf sugar to it, stirring until it is totally dissolved, and the rinds of six Seville oranges and three lemons, pared very thin, and the juice of all strained. Next day strain the liquor, and filter it into the cask upon eight ounces of cream of tartar, and a quarter of a pound of sugar-candy, keep the cask filled up, and put on the bung lightly until it has done hissing, then pour in two quarts of pale French brandy and an ounce of dissolved best isinglass. Secure the bung tightly, paste paper over it, and place plenty of sand upon that. Keep it fifteen months in a cool cellar, then put it into Champagne bottles, wire the corks, and seal with green wax, and in nine months it will be beautifully ripe.

FRONTIGNAC.

Mix eleven gallons of river water, thirty-five pounds of the best loaf sugar, and twelve whites of eggs together, twenty minutes, and boil it an hour, skimming it until perfectly clear. Pick a peck and a half of the flowers of the elder tree, free from the stalks, and, pouring the liquor hot upon them, cover the vessel close; and when lukewarm, add to them the juice of ten lemons, stir it in well, and work with ten table-spoonfuls of good fresh ale yeast, stirring three times daily. When it has fermented three days, strain the liquor through a hair-sieve, and put it into the cask, upon twelve pounds of good raisins cut and stoned, stir well, and let the bung remain out, keeping the cask full, cover the bung-hole with a tile, and when fermentation has ceased, pour in two quarts of white French brandy, and stop it up for twelve months. Then rack it off into a clean vessel, as long as it runs clear, filter the lees, and emptying the cask, fill it again with the wine,

ten pounds of fresh raisins, cut and stoned, the thin yellow rinds of six lemons, and six ounces of white sugar-candy broken small. Secure the bung, and let it stand a year longer, then bottle it, and in a year more it will be beautiful wine. If it was not clear when racked, you would do well to add an ounce and a half of isinglass dissolved in two quarts of the wine; but in the other case, it is better omitted.

SACK MEAD.

Pick twelve pounds of good Malaga raisins from the stalks, cut and stone them, pour on two gallons of river water when lukewarm, that has been previously boiled an hour, stir well, and let them infuse four days. Boil forty pounds of honey with nine gallons of soft water and the whites of twelve eggs well beaten, an hour and a half, taking off the scum as it rises; then add ten ounces of strong hops, and continue boiling half an hour longer. Strain the liquor, and when cold, add it to the raisins; stir well

twenty minutes, and let it be till the next day; then strain, and put it into your cask, adding ten spoonfuls of good yeast, which stir in well; leave the bung out, cover with a tile, keep the cask well filled up, and let it work out. When the fermentation has ceased, add the thin rinds of ten lemons, a quart of French brandy, and an ounce of best isinglass, dissolved in a little of the wine, and stop the cask up securely. Let it stand in a cool cellar two years; then bottle the wine, and seal the corks; keep it eighteen months longer, and then commence drinking it. This is a strong, and very wholesome wine, and is highly recommended.

RED CLARY WINE.

Mix eleven gallons of cold soft water with forty pounds of good loaf sugar, and the whites of twelve eggs beaten to a froth, twenty minutes, and boil it one hour, skimming well: pare and slice three pounds of purple beet-roots, add them, and boil until tender. Strain the

liquor into a cooler, upon the rinds of ten Seville oranges pared very thin, and the juice of them, stir well, and when at the proper temperature, mix half a pint of fresh ale yeast with two quarts of the liquor, and work the whole well, adding twelve quarts of the tops of Clary, when in flower. Let it ferment four days, stirring in the flowers twice daily; then strain the liquor through a sieve, fill the cask, put on the bung lightly, and when it has ceased fermenting, add two quarts of French brandy, six ounces of sugar-candy bruised, and an ounce and a half of dissolved isinglass. Stop up the bung safely, and keep the wine in a cool cellar two years; then bottle it, seal the corks, and when it has been in bottle eighteen months, it will be a fine wine, and will improve until five years old.

INCOMPARABLE COWSLIP MEAD.

Mix well together twenty minutes, twelve gallons of cold river or rain water, thirty pounds

of genuine honey, the whites of twelve eggs beaten to a froth, and the thin yellow rinds of six Seville oranges; boil it two hours, skimming well, and stirring often. Pour a gallon of this liquor upon the rinds of six lemons, pared very thin, their juice, and that of the oranges, strained, while warm, and cover close; then pour the remainder of the liquor, boiling hot, on seven pecks of fresh picked cowslip pips, covering them also. Next day, pour the contents of both vessels into a cooler, mix well, and add, at the proper temperature, ten tablespoonfuls of good yeast first mixed with two quarts of the liquor. Stir it frequently five days, then strain, and filter it into the cask, keep it full, and the bung-hole covered with a tile, until it has ceased fermenting; then add two quarts of French brandy, and an ounce and a half of best isinglass dissolved. Stop it up securely, and let it stand two years, then bottle it, seal the corks, and keep it eighteen months, or more, to be in high perfection. It is an excellent wine, and when aged, is often taken for

that of foreign production. All meads, made strong with the honey, require well keeping.

EXCELLENT BLACKBERRY WINE.

Mix forty-five quarts of ripe blackberries, well picked and pressed, with ten pounds of good honey, and twenty-six pounds of strong, bright, moist sugar; boil it with twelve gallons of soft water and the whites of twelve eggs, well beaten, until it is reduced to ten gallons, skimming it until perfectly clear. Strain it into a tub, and let it stand until the next day, then pour it clear off the lees, and boil it again three quarters of an hour, adding the lees filtered twice, and two ounces of isinglass dissolved in a quart of water. Skim well, and put in two ounces of Jamaica pepper, two ounces of cloves, and the same of best ginger, all bruised, and tied loosely in a piece of muslin. Put into your cooler the thin rinds of six Seville oranges and a pint of lemon-juice, strain the liquor upon them, stir well, and when cool enough, work it

with a pint of fresh yeast stirred well into a gallon of the liquor. Cover it up close, and let it work five or six days, taking off the top scum and stirring twice daily, then strain, and filter it into the cask, put on the bung lightly, keep the cask well filled up, and when it has ceased fermenting, let a day elapse, and add two quarts of French brandy, and an ounce and a half of isinglass, dissolved in a little water, and mixed with a gallon of the wine, ten minutes, an ounce of bitter almonds blanched and slit, and six ounces of sugar-candy broken small. Stop up the bung, paste strong white paper over it, or coarse linen, and place plenty of sand over all, wetted a little. Keep it two years in a cool cellar, then bottle it, for it is certain to be fine, by means of the filterings, which are quite necessary to this, as well as all raspberry and elderberry wines. Seal the corks, and keep it in the bottles two years; then use it. If allowed greater age, it will still improve, and is a beautiful wine, and when its medicinal quality is taken into account, it is

not strange that such high commendations attend it.

CLARY WINE.

Mix nine gallons of cold soft water with six pounds of honey, thirty pounds of best loaf sugar, and the whites of twelve eggs beaten to a froth, and boil it an hour and a half, skimming and stirring nearly the whole time. Put the liquor into a cooler, and add fourteen quarts of clary tops in flower, and work it at the proper temperature with good fresh ale yeast, keeping it closely covered, and stirred well. Pick, stone, and cut in pieces, fourteen pounds of good Malaga raisins, pour on them three gallons of lukewarm water, that has been well boiled, stir well, and let them steep five days; then press the fruit in a hair bag, strain the liquor, and put it into a sweet ten gallon cask: strain the liquor from the flowers, add to it the rinds of ten lemons pared thin, and their juice strained, and put this into the cask, filling

up, and keep it open three or four days, until the fermentation has entirely ceased. Then add two quarts of French brandy, and stop it up for three months, after which rack it off into a clean vessel, filter the lees, and fill the same cask again, adding six ounces of sugar-candy bruised, and an ounce of isinglass dissolved in two quarts of the wine. Stop it up securely, and keep it eighteen months in a cool dry cellar; then bottle it, seal the corks, and in a year more it will be fit for use.

LISBON.

Pick twenty pounds of Malaga raisins from the stalks, cut them in halves, and take out the stones; pour on them four gallons of soft water boiling hot, and covering close, let them steep six days, stirring well twice daily. Press Lisbon grapes in a hair bag, until you have obtained six gallons of pure juice; add to this thirty pounds of strong moist sugar, and stir it well in for an hour: press the raisins in a hair

bag, strain the liquor to the grape juice, and when they are well mixed, cover close, and let it stand twenty-four hours. Then strain the liquor into your cask, add an ounce of bitter almonds, blanched and beaten in a mortar, with a spoonful of brandy, and the rinds of six lemons, pared thin, and their juice; leave it open until it has ceased fermenting, add two quarts and a pint of French brandy, and an ounce and a half of isinglass dissolved in a quart of the wine, and stop it up for two years, covering the bung with cloth and sand: then draw it off into a clean vessel, and bottle it, sealing the corks, and keep it two years in the bottles before you commence using it. This is a powerful wine, and when mellowed by age will be pronounced as excellent.

PORT.

Press black Hamburgh grapes in a hair bag until you have got nine gallons of pure juice, add to it thirty-six pounds of good loaf sugar,

stirring until it is dissolved, and cover it up close for three days. Boil four pounds of purple beet-roots, peeled and sliced, in a gallon of soft water, with three ounces of best ginger bruised, half an hour, then skim, and strain it boiling hot upon five quarts of red sage leaves grossly shred, cover the vessel close, and let it stand to infuse twenty-four hours. Strain this liquor to the juice, stir it well in, and the next day, straining the whole, put it into a ten gallon cask, cover the bung-hole with a piece of slate, and, keeping the cask well filled up, let it stand three or four days, until it has ceased fermenting; then add a quart of French brandy, and stop it up for two months, or more, and rack it off as long as it runs clear; filter the lees well, and fill the same cask again, adding a quart and a pint more brandy, two ounces of isinglass, dissolved, and an ounce of bitter almonds slit, eight ounces of sugar-candy, and the thin yellow rinds of six lemons. Secure the bung well, and let it stand two years; then bottle it, seal the corks, which

must be of the best description, and keep it two years in bottle; it will then be equal to any, except the primest vintages of foreign Port, and will possess sufficient strength to be kept much longer.*

SHERRY.

Mix well eleven gallons of river water with thirty-five pounds of strong moist sugar, the whites of twelve eggs well beaten, and six pounds of honey, and boil them slowly, nearly two hours, skimming until it is clear and bright. Pour this liquor boiling hot upon a peck of the young shoots and buds of sweetbrier, the thin peels of ten Seville oranges and their juice, and ten ounces of gum-arabic; stir it

* An astringency or roughness may be safely and easily communicated to this wine, by the judicious use of oak bark, rhatany, catechu, kino, or alum. To impart a true port-wine flavour, add the tincture of the seeds of raisins. Any of the above will be furnished by respectable chemists, in due proportion to the quantity of liquid.

well half an hour, and when at the proper temperature, work it with fresh yeast, and let it remain four or five days; then strain it into the cask upon two quarts of the pure juice of Lisbon grapes, ten ounces of sugar-candy broken small, and an ounce of bitter almonds, blanched, and beaten fine. Keep the bung out as long as the fermentation continues, and the vessel completely filled, and when it is quiet, take the scum off the surface, add three pints of French brandy, and stop it up safely for two years, or more; then bottle it, and keep it eighteen months longer; it will then be excellent.

BEAUTIFUL MALT WINE.

Pour eleven gallons of boiling river, or pure rain-water, on a bushel and a quarter of best ground malt; let it stand to infuse half an hour, then stir it well twenty minutes, and let it remain covered up for two hours longer: strain it off, and boil it with ten ounces of

strong hops one hour; then put it through a sieve into a cooler, and stir well into it five pounds of good honey, and five pounds of loaf sugar, with three ounces of bruised ginger, and the thin yellow rinds of eight lemons, cover well, and let it remain till the next day; then boil all together one hour, adding the whites of twelve eggs well beaten, and skimming until it is beautifully clear: put it again into the cooler, and work it, when lukewarm, with a pint of good ale yeast, three days; then strain it into your cask, and keeping it well filled up, let it work over until the fermentation has ceased. Pour in two quarts of brandy, and an ounce and a half of isinglass, dissolved in two or three quarts of the wine, and stop it up well; keep it in a dry, cold cellar, two years, then bottle it, and drink in a year afterwards; but it will be much better when four years old.

MUSCATEL.

Press eight gallons of pure juice out of the richest Hamburgh grapes, mix with it twenty-five pounds of strong moist sugar, stir for twenty minutes, and cover close for four days; then add the rinds of six Seville oranges, and of six lemons pared thin, and stir well twice daily, for two days more. Pick and stone twelve pounds of good raisins; cut them small, and infuse in two gallons of boiling water twenty-four hours; press the fruit, strain the liquor, and add it to the juice. Mix well twenty minutes, then let it stand two days, and strain first, then filter it into your cask, cover the bung-hole with a tile, and keeping the vessel full, let it work over until it ceases fermenting; then add two ounces of the best isinglass, dissolved in two quarts of the wine, and two quarts of French brandy; stop it up safely, and let it stand two years; you may then bottle it, using the best corks, and sealing

them. Keep it in bottle two years longer, as it is a very luscious wine, and requires age to mellow it.

HOCK.

Pour six gallons of boiling soft water on half a bushel of ground malt; let it stand an hour, then stir it well twenty minutes, and remain to infuse two hours longer, covered up closely; strain off the liquor, and boil it with five ounces of good hops an hour and a half, adding a handful of salt. Work it in a cooler, with eight table-spoonfuls of fresh ale yeast, three days, stirring occasionally: press five gallons of juice out of Lisbon grapes, add twenty pounds of good loaf sugar, stir it well until dissolved, and let it remain until the other liquor is sufficiently fermented: then mix them well twenty minutes, and strain it into a ten gallon cask, upon the rinds of six lemons and their juice, leave the bung out, keep the vessel full, and when it has ceased fermenting, add a quart of French brandy,

and stop it up for a month or six weeks: rack it off into a clean vessel as long as it runs clear, filter the lees well, and return all into the cask, with an ounce of bitter almonds blanched and beaten; one quart more brandy, and an ounce and a half of isinglass dissolved. Stop it up securely, and let it stand eighteen months, at least; then bottle it, and in two years it will be excellent.

TENT WINE.

Pick six quarts of ripe elderberries from the stalks, and boil them with two pounds of good honey, and four pounds of best loaf sugar, a quart of water, and the whites of three eggs well beaten, one hour, skimming well; when cool enough, work it with a toast and yeast, stirring it occasionally for three days. Peel four pounds of purple beet-root, cut it in slices, and boil it with three ounces of best ginger, bruised, six pounds of honey, ten pounds of loaf sugar, and the whites of eight

eggs beaten to a froth, in six gallons of river water, an hour and a half, skimming as necessary, until the liquor is beautifully bright: when cool enough, set it to form in a tub, with six spoonfuls of good yeast, for two or three days, closely covered, and stirred often; infuse twenty pounds of good Malaga raisins, picked from the stalks, stoned, and cut small, in three gallons of hot water kept close covered, and stirred well three days: boil two ounces of ginger, bruised, two ounces of Jamaica pepper, and an ounce of cloves, in a pint of soft water, in a pan closely covered, twenty minutes, and let it become cold: mix all the liquors together, after having strained them, and filter into the cask, upon the thin rinds of six Seville oranges and four lemons, and leave the bung out until the fermentation has entirely ceased; then add a quart and a pint of French brandy, and an ounce of best isinglass, dissolved and mixed with two quarts of the wine, and stop it up securely for two years; then draw off all the clear wine, and bottle it,

cork and seal well, filter the bottoms, and bottle that also; when it is four years old it will be exceedingly mellow and fine.

RED SAGE MEAD.

Mix twelve gallons of river water with forty-six pounds of good honey, the whites of twelve eggs beaten to a froth, and four pounds of purple beet-root peeled and sliced, and boil them slowly two hours, skimming as long as necessary: put the liquor into a cooler, and work it with half a pint of fresh thick yeast, stirring well three days: boil half a gallon of the liquor with two ounces of ginger, an ounce each of nutmeg, and cloves, all bruised, and pour it hot upon two quarts of red sage leaves, roughly shred, and cover close until it is cold; put the sage and spices with the liquor to that in the cooler, and stir well ten minutes; and next day strain it into your cask, upon the juice of six Seville oranges, and two lemons, and the thin rinds of half of them, leaving the

bung out, and keeping the vessel filled up, until the fermentation has ceased; then add a pint of brandy, and stop it up for two months; you must then rack it off into a clean vessel, filter the lees, and fill the cask again, adding a quart more brandy, and an ounce of isinglass, dissolved in two quarts of the wine, with three ounces of sugar-candy: secure the bung, and let it stand two years in a cool cellar; then bottle it, seal the corks, and in two years more it will be beautiful.

LIGHT WINES.

APRICOT WINE.

Boil ten gallons of river water half an hour, and set it to cool in a clean vessel. Cut forty-five pounds of ripe apricots into thick slices, and put them, with their juice, into the water, adding twenty-five pounds of the best loaf sugar, and stir them well, then cover the vessel closely, and let them steep until the day following. Boil the liquor and fruit together, stir in the whites of eight eggs well beaten, and take off the scum as it rises. When the liquor is clear, and the fruit reduced to a pulp, press, and strain it through a fine sieve, into a cooler, add the stones broken, and stir well. Spread good yeast on both sides of a toast, and when the liquor is at the proper warmth, work it well two days, and strain it through a jelly-bag into the cask, put on the bung lightly, and

let it work over, keeping the cask full, and when it has done fermenting, add to it two quarts of French brandy, and two ounces of white sugar-candy. Then put in the bung, and secure it well, keep it twelve months, and then bottle it. It must remain in bottle a year or more, for it is a very rich wine, and will improve greatly by age.

RASPBERRY WINE.

Pick forty-two quarts of ripe red raspberries, gathered in fine weather, clear from the stalks; put them into a tub, and pour upon them ten gallons of boiling soft water, cover the vessel up close, and let them stand until the next day. Then take off the scum, press the fruit through a fine sieve, and when the liquor has stood to settle three or four hours, draw it off clear, and put it into your cask, filter the thick perfectly clear, and add that. Stir in by degrees twenty-five pounds of good moist sugar, and work it with six table-spoonfuls

of fresh ale yeast, mixed well with two quarts of the liquor. Put paper and a tile over the bung-hole, keep the cask full, and let it work over. When fermentation has ceased, stop it up for a month, then rack it off into a clean vessel, filter the lees well, and put the wine again into the cask, with an ounce of dissolved isinglass, and three pints of French brandy. Secure the bung well, and let it remain in a cool cellar twelve months; you may then bottle it, and sealing the corks, keep it until two years old.

BLACK CURRANT WINE.

Press fine ripe black currants in a horsehair bag, until you have got twenty quarts of pure juice. Put the husks into twenty-two quarts of river water that has been boiled, and stir them until the liquor is cool; so let them lie until the following morning, covered up. Strain the currant juice through a fine sieve, put the seeds into the liquor, stir it well, and in an

hour afterwards strain that upon the juice; then fill your barrel, adding the lees filtered, and forty pounds of good moist sugar; set it in a warm room, and it will ferment spontaneously. Keep the cask full, and a tile placed over the bung-hole, and when fermentation has ceased entirely, add three quarts of French brandy to the wine, and stop it up safely. Set it in a cool cellar, and in six months, if it is clear, bottle it, if not, rack it off, filter the lees, and return all into the cask again, adding an ounce of isinglass dissolved and three ounces of sugar-candy. Secure the bung as before, and in three months more it will be beautifully fine. Then bottle it, cork and seal well, and keep it a year longer. This is an excellent and wholesome wine, when well made, but like elder, it requires the full quantity of brandy herein stipulated for.

EXCELLENT RASPBERRY AND CURRANT WINE.

Pick fifteen quarts of ripe red currants from the stalks, pour upon them four gallons of cold

river water that has been boiled, and cover the vessel close, until the following day. Then pick twenty quarts of red raspberries nicely, pour on them six gallons of cold water, and cover them also closely. Press the juices out of the fruits in a hair bag, and first strain, and then filter each separately into the cask; stir into it thirty-six pounds of strong, bright, moist sugar, and covering the bung-hole with a tile, leave it to ferment without yeast. Keep the cask filled up, and when it has ceased hissing, add to it two quarts of French brandy, then stop it up securely at the bung, but leave the vent-peg out three days, then fasten that in, and set the barrel in a cool cellar for three months. It must now be racked, and returned into the cask, the lees being well filtered, the bung well secured, and left nine months; then bottle it, seal the corks, and keep it in bottle a year longer.

WHITE MEAD.

Boil ten gallons of river water three quarters of an hour, set it in a tub to cool, and when lukewarm, add to it five pounds of good loaf sugar, the whites of eight eggs beaten to a froth, and ten pounds of genuine honey. Stir them well twenty minutes, and boil gently as long as any scum rises, which must be immediately taken off. When the liquor is perfectly bright, put it into the cooler, and work it at 96 degrees by the thermometer, with six or seven table spoonfuls of fresh ale yeast. In two days, put it into a sweet ten gallon cask, with the rinds of eight lemons pared very thin, and the juice of twelve Seville oranges, and let it work out, covering the bung-hole with a slate. When fermentation has ceased, add to the wine a quart of French brandy, and put in the bung securely; let it stand in a cool cellar six months, then bottle it. In three months more it will be an excellent light wine.

SACK MEAD.

Mix well together forty pounds of genuine honey, ten gallons of cold river water, and the whites of ten eggs, well beaten, and boil it three quarters of an hour, skimming well. Then add twelve ounces of strong Worcester hops, and continue the boiling half an hour longer. Strain the liquor through a fine sieve into a clean vessel, cover it up, and the following day pour the clear of it into your cask, filter the dregs, add them, and work it with eight table-spoonfuls of fresh ale yeast, stirred well into two quarts of the liquor, which must be made lukewarm previously. Put the bung on lightly, and let the liquor work out, and when it has ceased fermenting, add three pints of French brandy and the thin rinds of three lemons and three Seville oranges. Close the bung securely, and keep it in a cool cellar twelve months, then bottle it, and seal the corks, and in six months more it will be fit for use.

CLARY WINE.

Boil thirty pounds of good loaf sugar with ten gallons and a half of river water, skimming it well, for one hour; put it into a vessel to cool, and when lukewarm, work it with rather more than a quarter of a pint of good thick ale yeast, adding twelve quarts of clary flowers newly gathered, and stirred well in. Cover the vessel close, and stir well three times daily for three days; then strain the liquor, and put it into the cask, filtering the lees and filling to the bung-hole. When the fermentation has ceased, pour in two quarts of French brandy, add the rinds of eight Seville oranges, and six ounces of sugar-candy broken small, and stop up the cask securely. Let it stand eight months; then, if necessary, rack it off, filter the lees, return all into the cask, add an ounce of isinglass dissolved, and secure the bung. Bottle it in three months, and keep it six months afterwards: it will then be a beautiful wine.

QUINCE WINE.

Gather the fruit in full maturity, wipe, and rub them on coarse graters into a vessel, then squeeze the pulp through a sieve, to clear it from the gross thickness, and strain the clear juice through a flannel bag. Put all the settlings, with the gross pulp, into a tub, and pour on them a quart of cold water mixed with a bottle of good white wine, stir it well, and when it has stood four hours, filter it through flannel and put the clear to the other liquor. Measure it, and add, for every gallon, two pounds of good loaf sugar, stir it until the sugar is dissolved, and let it stand till the next day. Then draw it clear off the sediment, put it into a cask that will about hold it, and add, for every eight gallons, the thin rinds of four Seville oranges and of two lemons, one ounce of bitter almonds blanched, and a quart of brandy. Let the cask remain open for a week, then stop it up, and if perfectly fine in six months, bottle it; if not, rack it off, filter the lees, and

put all the clear again into the same cask, securing the bung. In three months bottle it, and in six months more it will be ripe, and fit for immediate use.

ORANGE WINE.

Stir well together thirty pounds of good loaf sugar, ten gallons of cold soft water, and the whites of ten eggs well beaten; boil it an hour and a half, skimming well, and put it into a tub. When luke warm, add to it ten ounces of syrup of lemons, and ten table-spoonfuls of fresh ale yeast, stirring it well. Pare off the rinds of seven dozen good sized St. Michael's oranges, very thin, and squeeze out the juice into a clean jar, strain, and add it, with the rinds, to the fermenting liquor, stirring it ten minutes. Let the infusion stand forty-eight hours, closely covered, then strain it through a fine sieve, and fill the cask, and let it remain open three days; then, when the fermentation has ceased, stop it up safely. In

twenty days draw off the wine as long as it runs clear, filter the lees fine, and return both into the cask, with a quart of French brandy, four ounces of sugar-candy, and an ounce of the best isinglass dissolved in a little cold water. Close the bung securely, and let it stand in a cool cellar twelve months, then bottle it, using the best corks, and sealing them. In four months more it will be delicious.

RED SAGE WINE.

Pick forty pounds of good Malaga raisins clear from the stalks, cut them in halves, and put them into a clean vessel. Shred three pecks of red sage leaves, fresh gathered, and add them with the thin yellow rinds of six lemons to the fruit, and pour on them while warm ten gallons and a half of river water that has been well boiled. Stir these ten minutes, cover them closely, and let them infuse five days; then strain the liquor through a fine sieve, put it into the cask, press the

raisins, filter the liquor, and add that, and put in the bung, pasting only paper over it. In a month draw off the wine, as long as it runs clear, filter the lees fine, and put all again into the cask, adding six ounces of sugar-candy and a quart of brandy. Now secure the bung well, adding sand on the top, and let the wine remain in the wood six months, then bottle it, and commence drinking it in six months more.

COWSLIP WINE.

To each gallon of soft water, allowing liberally for waste by boiling, &c. put two pounds and a half of good moist sugar and the white of one egg well beaten. Stir these well, and boil the mixture one hour, skimming as long as necessary, and pour it while hot upon the pips, which should be fresh gathered, and cut, and in the proportion of half a peck to each gallon of water. Cover close, and let it steep until the following morning; then to each gallon of the liquor put the strained juice of three middle-

sized lemons, and the yellow rind of one, pared thin, stir well, and in twenty-four hours more strain the liquor through a fine sieve, and set it to ferment in a cooler, with a toast plentifully covered with strong fresh ale yeast, and in two days fill your cask with it. Lay paper over the bung-hole, and let the wine work over until the fermentation ceases, then add for every three gallons half a pint of French brandy, and stop the cask up, pasting paper over the bung, and placing sand upon that. It should be kept in a cool cellar twelve months; then, if fine, bottle it; if not, rack it off, as long as it runs clear, filter the lees, and return all into the cask, with a pint more of brandy to every ten gallons, besides an ounce of best isinglass dissolved. Then secure the bung as before, and let it remain six months longer; it may then be bottled, and used in six months.

LEMON WINE.

Cut twelve pounds of Malaga raisins in halves, throw out the stones and stalks, and put them into a tub, with the thin rinds of twelve large lemons and twelve pounds of good loaf sugar. Pour upon them ten gallons of boiling soft water, cover the vessel close, and when the liquor is lukewarm, add to it a pint and a half of lemon-juice, and eight spoonfuls of good yeast. Stir all well together, and let it work well two days; then press the raisins in a horse-hair bag into the tub, strain the whole through a sieve, and fill your cask, filtering the lees through flannel, and adding them. Let it work out of the cask, and keeping the bung-hole covered with a tile, fill up as the liquor decreases, and when the fermentation has ceased entirely, add two quarts of brandy, and an ounce of isinglass dissolved in a small quantity of water. Stop up the bung well,

and let the wine stand six months, then bottle it, and in nine months more it will be very good.

SHERRY.

Pick seventy pounds of good Malaga raisins from the stalks, cut them in halves, take away the stones, and put them into a tub, with six handfuls of fresh sweetbriar leaves, and pour upon them ten gallons of boiling soft water, stir them three times daily for some days, and keep the vessel closely covered. Then press the fruit in a hair bag, strain the liquor through a fine sieve, and let it stand till the next day; pour off the clear into another vessel, filter the thick, and add to the rest. Put into your cask the thin rinds of six lemons, and six Seville oranges, and a pint of lemon-juice, and fill it with the liquor, cover the bung-hole with a tile, and after the fourth day, if the wine is quiet, add to it three pints of French brandy and a bottle of strong old cider. Stop up the cask safely, and let it stand eighteen months

before you bottle it, then keep it six months in glass, and it will be very fine.

RED BEET-ROOT WINE.

Bruise six quarts of ripe sloes (the fruit of the black thorn) in a stone mortar, breaking the stones, boil them twenty minutes in two quarts of soft water, strain the liquor, and pour it into a stone jar. Scrub well with a soft brush, and wash, thirty pounds of purple beet-roots, but on no account cut or break the skins, and boil them slowly until tender. When cold, peel and slice them into a tub, pour to them the sloe liquor, cover them up, and the following day add the rinds of three lemons and four Seville oranges, and twelve pounds of Smyrna raisins cut in halves. Boil twenty-six pounds of strong moist sugar, with nine gallons and a half of soft water three quarters of an hour, skimming it well, and pour it hot into the tub upon the sliced beet-roots, &c., stir well, and when lukewarm, work

it with eight table-spoonfuls of strong ale yeast, cover it up, and let it remain three days; then strain the liquor, and filter it into your cask, filling to the bung. Let it work out, and when the fermentation is over, put to the wine six ounces of sugar-candy and a quart of French brandy. Then stop it up for a month, rack it off, filter the lees, and put all again into the cask, with an ounce of the best isinglass dissolved, and two ounces of bitter almonds blanched and slit. Secure the bung, and let the wine stand eighteen months, then bottle it, seal the corks, and keep it a year longer. This is a nice light wine, and has frequently been introduced as claret. It improves greatly with age.

GINGER WINE.

Mix well together ten gallons of soft water, sixteen pounds of good loaf sugar, four pounds of genuine honey, and the whites of eight eggs well beaten. Boil the mixture with ten ounces

of the best ginger, bruised, three quarters of an hour, skimming frequently, and pour it while hot upon the rinds of eight lemons, pared thin, and four pounds of Malaga raisins cut and stoned. When it is lukewarm, add six tablespoonfuls of fresh thick ale yeast, and stirring well and covering the vessel closely, let it ferment three days. Strain the liquor through a fine sieve, put it into the cask, cover the bunghole with a tile, and let the fermentation be completed, add a quart of French brandy and two ounces of lemon-juice, and stop it up. Let it stand in a cool cellar six months, then bottle it, and use in six months more. This is an agreeable wine, and only fit for present drinking.

ANOTHER METHOD.

Bruise twelve ounces of the best race ginger, and boil it with twenty-five pounds of the best loaf sugar, and ten gallons of soft water, one hour, skimming it well, and pour it boiling hot upon eight pounds of Smyrna raisins, cut

in halves, the thin rinds of four Seville oranges, and five lemons, and a pint of orange juice. When lukewarm, mix seven or eight table-spoonfuls of fresh yeast, with two quarts of the liquor; stir it well amongst the mass, and leave it to work, stirring well, twice daily, for three days. Then strain the liquor, fill your cask, and covering the bung-hole lightly, allow it to work out, and when the fermentation has ceased, put in two quarts of brandy and an ounce of dissolved isinglass, and stop it up securely. Keep it in a cool cellar twelve months, then bottle it, and in a year more it will be very good.

RED CURRANT WINE.

Crush with your hands thirty-five quarts of ripe red currants, and pouring on them ten gallons of cold soft water, let them stand two days, stirring three times each day for half an hour. On the third day strain the liquor through a sieve into a clean vessel, and add to

it forty pounds of good moist sugar, and stir it twenty minutes. Fill a ten gallon cask with this liquor, and leaving the bung out, let it ferment four or five days; then add the rinds of three lemons and an ounce of isinglass dissolved in a quart of the liquor, also two quarts of brandy. When it has ceased to hiss, stop up the bung, and let it stand a year in the cellar, which should be a cool one, and then bottle it, seal the corks, and keep it twelve months in bottle.

BIRCH WINE.

(As in Sussex.)

Boil nine gallons of healthy birch sap with two pounds of clarified honey half an hour, skimming it well. Beat nine whites of eggs up with half an ounce of isinglass, dissolved in a cupful of cold water, and put it to twenty pounds of loaf sugar broken small. Mix this well with the liquor when cool, and boil it half an hour longer, skimming and stirring until it is

quite clear. Put it into a tub, and when new-milk warm stir well into it a quarter of a pint of strong yeast, let it work three days in the tub, then put it into your cask, and adding the rinds of six lemons and two pounds best raisins, keep the bung out until the fermentation has ceased. Put to the wine a bottle of old Madeira and a quart of the best brandy; stop the cask up safely, and let it stand six months. Draw off the wine into a clean vessel as long as it runs clear, then filter the dregs through three folds of flannel, and put all back again into the same cask, fasten the bung in well, and put clay over it. In six months you may bottle it; seal and wire the corks to prevent accidents, for it is a lively wine, and should be kept in a cool cellar. When it has been bottled six months it will be fit for use.

BLACK CHERRY WINE.

Pick forty quarts of fine ripe black cherries from the stalks, bruise them in a tub, break

the stones, and pour on them ten gallons of cold soft water that has been boiled, stir them well, and leave the vessel closely covered until the following day. Press the fruit in a hair bag, strain the liquor through a fine sieve, let it settle two hours, and repeat the straining, then filter it through flannel, and put it into the cask with twenty pounds of good moist sugar, stirring it well twenty minutes. Leave the bung out five or six days, and when it has ceased fermenting, pour in a quart of French brandy, and stop it up safely. In three or four months draw out a wine glassful, and if it is beautifully bright you may bottle it in a month afterwards; if not, rack it off, filter the lees well, and return all that is clear into the cask again. Secure the bung again, and in three months it will be fit to bottle. Keep it in bottles six months or longer. It is a most beautiful wine when well made.

RHUBARB WINE.

To forty pounds of fresh cut juicy rhubarb stalks, sliced but not peeled, put ten gallons of cold soft water, and let them steep two days, closely covered up. Take off the scum, press the juice out of the fruit, strain the liquor through a sieve, and put to it twenty-five pounds of good loaf sugar roughly broken. Stir it well twenty minutes, and when the sugar is dissolved fill your cask, put on the bung lightly or cover with a tile, and when it has ceased fermenting add to it three pints of white French brandy and half a pound of white sugar-candy. Then stop it up well with paper pasted over the bung, and sand upon that; leave the vent-peg out a day or two only. Let it stand two or three months, then rack it off, filter the lees perfectly clear, and return all into the cask again, adding the thin yellow rinds of four Seville oranges and six ounces of the best barley-sugar, dissolved with an ounce of isinglass in two quarts of the wine.

Then stop up the cask again as before, and let it remain a year in a cool cellar; you may then bottle it, using the best corks and fastening them with wire, seal with green wax, and when it has been kept nine months longer it will be excellent.

CIDER MEAD.

Mix genuine honey with good sound cider by degrees, and stirring all the time until it will bear an egg, and boil it slowly, taking off the scum until no more appears; put the liquor into a cooler, and when nearly cold, work it with seven or eight table-spoonfuls of good fresh yeast spread on toast. When it has worked freely two days put it into the cask (this is for ten gallons), add to it the juice of ten lemons and the thin yellow rinds of six, cover the bung-hole with a tile, and leave it until the fermentation has ceased, filling up once a day as it works out. Then add three pints of brandy, and stop it up securely, and it will be

fine in eight months; you may then bottle it, seal the corks, and keep it six months longer. It is a strong and pleasant wine and well adapted for culinary purposes.

ELDER-FLOWER WINE.

Boil eleven gallons of river water with thirty-two pounds of good loaf sugar three quarters of an hour, skimming well, then add the whites of ten eggs well beaten, and continue the boiling and skimming half an hour longer; put the liquor into a vessel, and when cool enough, add to it seven table-spoonfuls of good fresh yeast, mixed with two quarts of it, and stir it well. After it has began to ferment put in four quarts of fresh-gathered elder blossoms, measured after they are picked from the stalks, stir them well in, and let them remain covered with cloths, and stirred often until the fermentation has ceased. Then strain the liquor through a fine hair-sieve, and put it into the cask upon three ounces of white

sugar-candy, the thin rinds of six Seville oranges, and an ounce of bitter almonds, blanched and slit. Let it remain open two days more, then if the wine is quiet, add a quart of white brandy and an ounce of isinglass, dissolved in a little of the wine, and stop up the bung securely. Let it stand twelve months; then bottle it if you wish, seal the corks, and keep it nine months longer in the bottles.

MARIGOLD WINE.

Boil twenty-five pounds of good loaf sugar and four pounds of honey with ten gallons of soft water and the whites of eight eggs well beaten, one hour, skimming it until quite clear, and pour it hot, upon three pecks of marigold flowers and four pounds of good raisins, stoned and shred, covering the vessel close. Next day, stir the liquor continually twenty minutes, and let it remain covered until the following morning. Then strain the liquor, and put it

into your cask upon the rinds of six Seville oranges pared very thin, and eight ounces of sugar-candy broken small, reserving two gallons, which must be made nearly boiling hot, and stirred amongst the rest. Then work it with seven or eight table-spoonfuls of good fresh yeast, cover the bung-hole with a tile, and let it work over, filling it up every day as the liquor decreases. When it has ceased fermenting put in three pints of French brandy, and an ounce of dissolved isinglass, and stop it up securely. It will be fine in nine months, and fit to bottle, but will improve if kept longer. Let it remain in bottles well corked and sealed twelve months.

PEACH WINE.

(*A Canadian recipe.*)

Take the stones out of forty-five pounds of ripe peaches, slice the fruit into a clean vessel, and strew over and amongst them ten pounds of loaf sugar broken small, so let them lie

covered up until the next day. Boil ten gallons of soft water with sixteen pounds of loaf sugar and the whites of ten eggs beaten fine, half an hour, skimming it until clear, then put to it the fruit and sugar out of the vessel, and boil them to a pulp, and taking off the scum as it rises; put the whole into a tub upon the shells and kernels of the peaches previously broken, stir it well, and properly cooled, stir well amongst it nearly half a pint of good yeast, and leave it to ferment. Stir it well two days at proper intervals, then strain the liquor through a fine sieve, and put it into your cask to work over, being kept always full. Add the thin rinds of six Seville oranges, and half a pint of orange and lemon-juice mixed, and when the fermentation has ceased, put in two quarts of brandy, and stop it up for two months. Then rack it off into a clean vessel, filter the lees, and fill the cask again, adding an ounce of dissolved isinglass and six ounces of sugar-candy. Stop it up securely, and keep it twelve months, then bottle it, seal the corks, and let

it be six months longer before you drink it. It is a delicious wine, and may be made now at a trifling expense.

EXCELLENT PINE WINE.

Slice forty pounds of ripe pines into ten gallons of cold soft water, cover them up close, and let them steep twenty-four hours. Strain off the liquor, and boil it with thirty pounds of good loaf sugar half an hour, skimming it until clear. Cut the fruit into pieces the size of dice, pour the liquor boiling hot upon them, and covering the vessel close, let them steep until lukewarm, then add half a pint of lemon-juice, the thin rinds of four lemons, and six Seville oranges, and a toast well spread on both sides with strong fresh ale yeast. Stir the whole gently some minutes, and let it work two days, then strain the liquor off into your cask, which must be full, to work over from the bung-hole, keeping it lightly covered. When the fermentation has ceased, pour in

three pints of French brandy, and stop it up safely for three months; you must then rack it off into a clean vessel, filter the lees very fine, return all the clear into the same cask, and add an ounce of bitter almonds blanched and slit, three ounces of white sugar-candy, and an ounce of best isinglass dissolved in a tea-cupful of cold water. Secure the bung, and let the wine stand ten months in a cool cellar, then bottle it, cork and seal well. Keep it a year in bottle before you drink it, and as much longer if to be in perfection. It is an exceedingly rich and full wine.

COWSLIP MEAD.

Boil ten gallons of river water with twenty pounds of genuine honey three quarters of an hour, skimming it well the whole time, then add the whites of eight eggs beaten to a froth and stirred well in, and boil it twenty minutes longer, skimming until the liquor is beautifully clear. Next, cut twelve middle-sized lemons

in halves, take out the seeds, put the fruit and juice into a vessel, and pour upon them a gallon of the hot liquor. Then pour the remainder of the liquor scalding hot upon six pecks of fresh cowslip pips, and immediately cover the vessel close. Next day pour the contents of both vessels into the cooler, stir well ten minutes, and work it with seven table-spoonfuls of fresh yeast, adding two handfuls of the young leaves of sweetbriar. Stir the liquor frequently, and let it ferment four days, then strain it off, and after that, filter it into the cask, as well as the lees, which must be passed many times through flannel strainers. Keep the wine covered with a tile, and the vessel quite full to work out, and when it has ceased fermenting, add three pints of brandy, stop it up securely, and keep it twelve months. Then bottle it, seal the corks, and in six months it will be beautifully bright and rich.

GOOSEBERRY WINE.

Crush a hundred and forty pounds of ripe gooseberries, red or green, in a tub, add to them ten gallons of cold soft water that has been boiled well, stir well twenty minutes, and let them lie covered up close three days, stirring twice daily. Press the fruit well in a hair-bag, and strain the liquor through a fine sieve, add to it forty pounds of good moist sugar, stir it well in, and leave it until the following day. Then draw off all that is clear, filter the dregs through a jelly-bag, and fill your cask, cover the bung-hole with a tile, and let it work out until the fermentation has ceased, then add a pint and a half of brandy, and stop it up for four months. Rack it off into a clean vessel as long as it runs clear, then filter the lees till perfectly fine, and fill the cask again, adding an ounce of dissolved isinglass and four ounces of sugar-candy. Secure the bung well; let it stand twelve months in a cool

cellar, and then bottle it. Keep it six or eight months in the bottles, and it will be excellent.

RAISIN WINE.

Pick eighty pounds of Malaga raisins from the stalks, cut them small, take away the stones, and pour upon the fruit ten gallons of cold river water that has been boiled an hour. Let them steep twenty days, stirring them twice daily; then press the fruit, strain the liquor through a fine sieve, and filter it through a flannel bag; fill your cask, add the thin rinds of four Seville oranges, and two lemons, an ounce of bitter almonds, blanched, and six ounces of sugar-candy, and let it work out of the bung-hole. When the fermentation has ceased, wait a day, and pour in a bottle of French brandy; then stop it up securely, and let it stand eighteen months; then bottle it, seal the corks, and in nine months more it will be beautiful.

RAISIN WINE WITH CIDER.

Cut thirty pounds of Malaga raisins, take out the stones, put them into a tub, and pour on them five gallons of boiling soft water; add the rinds of ten Seville oranges, and their juice; stir all well ten minutes, and let them infuse ten days, closely covered up, stirring every day. Press the fruit in a hair bag, strain the liquor through a fine sieve, put it into a sweet ten gallon cask, and fill up with rich strong cider. Stir it twenty minutes, cover the bung-hole with a tile, and let it ferment four or five days, filling up the cask as the liquor works out. When it has ceased hissing, dissolve half a pound of sugar-candy and an ounce of isinglass in two quarts of the wine; pour it into the cask, stir well, and, in two hours afterwards, a quart of French brandy. Stop up the bung, paste paper over it, put sand upon that, and leave it twelve months in a cool cellar. You may then bottle

it, seal the corks, and keep it nine or twelve months in the bottles.

RICH CHERRY WINE.

Bruise all sorts of ripe cherries in a tub until you have got eight gallons of juice, which must be added to sixteen pounds of good moist sugar, and put aside for three days, covered closely up. Put two gallons of soft water upon the fruit, stir them well twenty minutes, and let them infuse the same length of time. Then pare off the rinds of four Seville oranges and three lemons very thin, stone and shred four pounds of Smyrna raisins, put them into a sweet ten gallon cask, with the juice of the oranges and lemons strained, and six ounces of sugar-candy. Mix the liquors in the two vessels, and strain well; then filter it through a flannel bag, and fill the cask; leave the bung out four or five days; add a pint and a half of brandy, and an ounce of isinglass dissolved in a little white wine, and stop up the cask safely

for eighteen months. Then bottle it, seal the corks, and in six or eight months it will be fit for use. This is an excellent wine for three years, not longer.

ELDER WINE.

Press five gallons of picked ripe elderberries in a tub; put to them twenty-eight pounds of good moist sugar, stir twenty minutes, and let them remain until the following day. Boil nine gallons of soft water twenty minutes; then add the fruit and sugar, with its liquor, and three ounces of bruised ginger, an ounce of Jamaica pepper, and an ounce and a half of cloves, and continue boiling and skimming until the liquor is beautifully bright. Strain it through a fine sieve while hot into a cooler, and, when lukewarm, add a toast well covered with thick fresh ale yeast; stir the liquor twice daily for three days, then strain it as fine as possible, put it into your cask upon the thin rinds of five lemons, cover the bung-hole with

paper and a tile, and let it work out, filling up the cask as required. When the fermentation is over, put in three pints of French brandy, and stop it up. In twelve months bottle it, sealing the corks, and in six months more use it.

BLACKBERRY WINE.

Pick thirty-six quarts of ripe blackberries from the stalks and refuse, crush them in a tub, stir well amongst them twelve pounds of genuine honey, and let them remain twenty-four hours covered up. Boil nine gallons of river water half an hour, press the fruit in a hair bag, and pour all the juice into the hot water, stirring well, and adding the whites of ten eggs beaten to a froth. Skim the liquor well, and continue the boiling until it has become perfectly bright; then strain it twice into the cooler upon the rinds of eight lemons pared very thin, and a pint of lemon juice, and add to it, when lukewarm, nearly a pint of fresh yeast. Stir it well, and keep it closely

covered five or six days, then strain it into your cask, and, when it has done hissing, add a pint and a half of best brandy, and stop it up securely. Keep it twelve months, then bottle, and in twelve months longer it will be a nice wine. See an excellent recipe for making this wine at page 27.

RAISIN ELDER WINE.

Crush eight quarts of ripe elderberries in a tub or earthen pan, mix with them five pounds of good moist sugar, and let them lie twenty-four hours. Pick thirty-six pounds of good Malaga raisins from their stalks, stone and cut them small, and pour on them nine gallons of boiling soft water, then stir them well, and leave the vessel closely covered till the day following. Boil the elderberries and their juice with the sugar half an hour, skimming well until clear, and strain it to the raisins, stirring the mixture twenty minutes. In three days after this, strain the liquor well, put it

into a ten gallon cask upon the thin rinds of six lemons and two Seville oranges, and, leaving the bung out, let it ferment, minding to keep the cask filled up as it works out. When it has ceased hissing, put in a quart of brandy, and stop it up for two months; then rack it off into a clean vessel, filter the dregs, and fill the cask again, adding six ounces of sugar-candy and an ounce of isinglass dissolved in a little water. Secure the bung well, and let it stand ten months: then bottle it, seal the corks, and in six months more commence using it.

DAMSON WINE.

Pick twenty-six quarts of ripe damsons from the stalks, take out the stones, and boil them with twelve pounds of good moist sugar as you would for jelly, skimming well. Boil ten gallons of soft water with fourteen pounds of loaf sugar and the whites of ten eggs well beaten, half an hour, taking off the scum as it

rises; then add the damson juice, and boil them another half hour; press the fruit in a hair-bag, strain the liquor through a fine sieve into the cooler, and work it at the proper temperature with a toast covered well with fresh ale yeast, three or four days; then draw it off clear from the lees, put it into the barrel, and let it stand open until the fermentation has totally ceased. Add three pints of French brandy, and stop it up for two months. Rack it off into a clean vessel, filter the dregs, and put all back again into the cask; add an ounce of best isinglass dissolved, and two ounces of bitter almonds blanched; secure the bung well, and keep it twelve months: put it in clean, dry bottles, cork, and seal well. It will be ready to drink in six months, but longer keeping will improve it.

PARSNIP WINE.

Boil forty pounds of sound parsnips, weighed after they are peeled and sliced, with eleven

gallons of soft water one hour, skimming as long as any scum rises; then strain the liquor through a sieve, and boil it half an hour longer with twenty-five pounds of good loaf sugar and the whites of ten eggs beaten to a froth, skimming until the liquor is perfectly clear: put it into a cooler, and add, when lukewarm, fresh yeast spread on a toast; stir it gently, and leave it to ferment three days. Then draw off all that is clear (do not skim it), filter the dregs, and fill your cask; leave the bung out until fermentation has ceased, then add a quart of French brandy, and stop it up for three months. Rack it off, filter the lees until quite bright, and put all the clear again into the cask, adding an ounce of isinglass dissolved in a cup of cold water and mixed with two quarts of the wine, one pint more of brandy, and an ounce of bitter almonds a little bruised. Stop up the cask securely, and keep it twelve months; then bottle it, seal the corks with green wax, and do not commence drinking it until it has been a year in bottle, as in that

time the sweetness will be dissipated, and it will be a strong and delicious wine at a very trifling expense.

NETTLE WINE.

Boil twenty-five pounds of best loaf sugar with ten gallons of river or rain water, and the whites of eight eggs well beaten, one hour, skimming well; pour the hot liquor upon five pecks of the young tops of nettles previously bruised a little, and cover the vessel close with cloths. When at a proper temperature work it with eight table-spoonfuls of good yeast, stirring well three days; then strain the liquor into your cask upon eight ounces of cream of tartar, four pounds of Malaga raisins stoned, the rinds of eight lemons pared very thin, and six ounces of white sugar-candy broken, leave out the bung, keeping the cask quite full until fermentation has ceased. Add three pints of white French brandy, stop up the cask securely, and keep it in a cool cellar ten months;

then bottle it, wire and seal the corks, and in six months it will be excellent.

COLT'S-FOOT WINE.

Boil ten gallons of river water with twenty-six pounds of strong moist sugar, and the whites of ten eggs well beaten, three quarters of an hour, skimming well all the time; pour the liquor boiling hot upon three pecks of fresh-gathered colt's-foot flowers and ten pounds of Malagas stoned and cut small; cover the vessel up close, and let them infuse three days, stirring three times daily. Then make two gallons of the liquor scalding hot, stir it well into the rest, and add six or seven table-spoonfuls of good yeast; keep it well mixed and covered up, until it has worked freely, then strain it into your cask upon three ounces of the best ginger bruised, and the thin rinds of six Seville oranges, and let it remain open, covering the bung-hole with a tile, until it has ceased fermenting. Add three half pints of

French brandy and a bottle of strong Madeira wine, stop it up securely, and keep it twelve months, then bottle it, and drink in six months more. This is a valuable wine for its medicinal properties.

AN EXCELLENT BITTER WINE.

Bruise a quart each of rue and green camomile with a pint of wormwood, all picked nicely from the stalks, put them into a vessel, and add two ounces of camomile flowers, a handful of rosemary, and an ounce of gentian root. Boil four gallons of soft water with ten pounds of good loaf sugar, two ounces of ginger bruised, and the whites of four eggs well beaten, half an hour, skimming until quite clear, pour the liquor scalding upon the herbs, cover up close, and let them infuse four days, then warm a part of the liquor, mix it with the rest, and work it with yeast; strain it into a small cask, and when fermentation has ceased, add half an ounce of dissolved isinglass

and a pint of brandy, stop up the bung, and keep it nine months. Then put it in pint bottles, sealing the corks, and keep it six months longer.

RED CLARY WINE.

Pick and stone forty-five pounds of good Malaga raisins, cut them small, and pour on them ten gallons of pure soft water, cover the vessel up close, stirring well for twelve days, strain the liquor from the fruit, and put it into a cask, upon a peck of the tops of clary when in flower, leaving the cask open until fermentation has ceased. Boil two quarts of the wine with two pounds of purple beet-root peeled and sliced, twenty minutes; strain this, and when cold add to it three pints of French brandy and an ounce of isinglass dissolved, then add this to the wine, and stop it up for twelve months. It may now be bottled, and if kept six months, will be very good. Longer keeping will much improve this excellent wine.

ANOTHER METHOD.

Boil twenty-five pounds of good loaf sugar with ten gallons of river or rain water half an hour, beat up the whites of ten eggs to a froth, add them, continue the boiling half an hour longer, and skim it continually until perfectly clear, adding three pounds of red beet-root peeled and cut in thick slices. When the liquor is a beautiful bright red colour, strain it through a fine sieve into a vessel upon nearly a peck of clary tops in flower, and two ounces of best ginger sliced or bruised well, and when cool enough, work it with nearly a pint of yeast three days, stirring it well twice daily, and covering it close. Strain the liquor into your cask, which must be full, that it may work over, and when the fermentation has entirely subsided, put in an ounce of bitter almonds, blanched, a quart of brandy, and an ounce of isinglass or gum arabic dissolved in a quart of the wine. Then stop it up safely, put wet sand over the bung, and keep it fifteen months

at least, after which bottle it, and in six months more it will be very rich, clear and strong.

WHITE CHAMPAGNE.

Slice thirty pounds of fresh-gathered rhubarb stalks of a rich and juicy kind, into a clean vessel, put upon them a peck of the tops of young spring nettles bruised or shred, and two ounces of best ginger sliced. Boil ten gallons of soft water three quarters of an hour, with thirty pounds of the best loaf sugar, and the whites of twelve eggs well beaten, skimming it until it is perfectly clear. Pour this liquor boiling hot upon the nettles, and covering close, let them infuse three or four days, stirring it well after the steam has subsided, and twice each day. Then strain the liquor into a clean vessel, and filter it through a jelly-bag into a sweet ten gallon cask upon the thin rinds of four lemons, and four ounces of white sugar-candy ; fill the cask completely, put on the bung lightly, or cover the bung-hole with a tile, and

when it has ceased fermenting, add a quart of white brandy, and stop it up for a year or more. Then bottle it in clean dry champagne bottles, fasten the corks with wire, and seal with green wax. It should be kept a year longer to be in perfection, and in a cool, dry cellar.

RED CHAMPAGNE.

Crush forty quarts of ripe green gooseberries in a tub, pour on them ten gallons of soft water that has been well boiled and become cold, add three pounds of sliced beet-roots that have been boiled twenty minutes, without breaking their skins, stir all well ten minutes, and leave them to steep four days covered up, stirring well three times daily; strain the liquor, and filter it through a flannel-bag into the cask, add thirty pounds of best loaf sugar in small lumps, two ounces of best ginger bruised, the thin rinds of four lemons, and an ounce of best isinglass dissolved in a quart of the liquor;

leave the bung out until the fermentation has ceased, then add a quart of brandy, put in the bung, and secure it with paper and sand. Keep it in a cool cellar twelve months, then put it in champagne bottles, wire the corks, and seal them. It will be in high perfection in six months more, and is an exceedingly fine wine.

PRIMROSE WINE.

Pick the flowers of fresh-gathered primroses from the stalks, and put three pecks of them and a peck of cowslip pips into a clean vessel; boil thirty pounds of good loaf sugar with two ounces of best ginger bruised, and ten gallons of river or rain water, three quarters of an hour, skimming it well; then add the whites of ten eggs well beaten, boiling and skimming until it is perfectly clear; pour this boiling hot upon the flowers, stir well ten minutes, and cover the vessel up closely for three days, adding six pounds of Smyrna raisins cut small, and stoned, the juice of ten lemons, and the rinds of them

pared off very thin; let them infuse, stirring well twice daily, and on the fourth day warm the liquor, and work it at the proper temperature with half a pint of good yeast, and when it has fermented three days, strain it well, and filter into the cask; cover the bung-hole with a tile, keep the cask full, and let it work out, and when it has ceased fermenting pour in three pints of white French brandy and an ounce of the best isinglass dissolved in a quart of the wine; then stop up the cask, put sand on the bung, and keep it in a cool cellar twelve months; then bottle it, and in six months more it will be beautiful.

MALT WINE.

Pour ten gallons of boiling river water on a bushel of good, fresh-ground, pale malt and half a pound of Worcester hops, cover it up close, let it stand an hour, mash it up well, and in two hours more strain off the liquor, and boil it an hour with four pounds of honey, three

pounds of good loaf sugar, two ounces of ginger bruised, and the whites of twelve eggs well beaten, skimming it until no more scum rises; strain it into the cooler upon the rinds of six Seville oranges and four lemons pared thin, add the juice of all, and when properly cool, work it with a pint of good thick, fresh yeast, stirring it well occasionally. In two or three days strain the liquor into your cask, put on the bung lightly, and keeping the vessel full, let it work out. When the fermentation has ceased, add an ounce of isinglass dissolved in two quarts of the wine, and a pint of pale brandy, stop it up safely, and keep it four months. Rack it off clear from the lees, filter them, and return all again into the cask with four ounces of sugar-candy broken, stop it up securely, and keep it nine months; then bottle it, sealing the corks, and keep it six months in a cool, dry cellar. It is an excellent wine for culinary purposes, and not only agreeable to the palate, but full bodied and rich.

BUCELLAS.

Press the pulp and juice out of thirty pounds of Lisbon grapes, add six gallons of cold, soft water that has been well boiled, stir well, and covering the vessel close, let it stand twenty-four hours; add thirty pounds of bright strong moist sugar, stir well until it is dissolved, and in three days more strain the liquor into your cask upon the thin rinds of eight lemons and an ounce of bitter almonds, blanched, and beaten with a spoonful of water in a stone mortar. When you have filled the cask, cover the bung-hole with a tile, and let the liquor work over, and when it has ceased fermenting, pour in three pints of French brandy and four ounces of sugar-candy, and stop it up for a year: then bottle it, seal the corks, and keep it twelve months, and it will be a very nice light wine.

ORANGE MEAD.

Boil the rinds of twenty Seville oranges pared extremely thin with ten gallons of soft water, thirty-six pounds of genuine honey, and three ounces of best ginger bruised, an hour and a half, stirring and skimming well, and adding the whites of twelve eggs well beaten. When the liquor is perfectly bright, strain it through a fine hair-sieve into a cooler, and when lukewarm, add the juice of the oranges and of six lemons strained, stir it well in, and work it with eight or ten table-spoonfuls of good yeast, keeping it covered up if the weather is cold, and stirred three times daily. When it has fermented freely three days, fill a sweet ten gallon cask with the liquor strained, but not skimmed, adding two nutmegs and an ounce of cloves bruised, cover the bung-hole with strong paper and a tile, and let it work over. As soon as it has ceased fermenting, add a quart of French brandy, and an ounce of dissolved isinglass, stop it up safely for three months,

then rack it off, filter the lees, and return all into the same cask with four ounces of sugar-candy roughly broken and dissolved in a pint of old Madeira; stop it up, and keep it twelve months in a cool cellar, and then bottle it; seal the corks, and in nine months more it will be a most beautiful and rich wine.

EXCELLENT GREEN SAGE WINE.

Boil nine pounds of good honey with ten gallons of rain or river water and the whites of ten eggs well beaten, one hour, skimming until it is clear, and pour it while hot upon forty pounds of good Malaga raisins picked from the stalks, stoned, and cut small, and three pecks of green sage leaves fresh gathered, and shred roughly, cover close, and stir well occasionally for forty-eight hours; press the fruit in a hair-bag, strain the liquor into a clean vessel, and next day draw off the clear into your cask, filter the lees, and add them with the rinds of six lemons and four Seville

oranges pared thin and the juice of both strained; let the cask remain open four or five days, keeping it filled up, and when it has done hissing, wait a day, then add three half-pints of brandy and an ounce and a half of best isinglass dissolved in two quarts of the wine; secure the bung well, and keep it twelve months in a dry, cool cellar; then if fine, bottle it; if not, rack it off into a clean vessel, filter the dregs twice or three times through a flannel bag and fill the same cask again, adding a pint more brandy and four ounces of sugar-candy; then stop it up again, and bottle it in three months. If kept six months it will be exceedingly fine and highly flavoured.

GINGER MEAD.

Boil ten gallons of soft water with the whites of ten eggs beaten to a froth, twenty-eight pounds of honey, and fourteen ounces of best ginger bruised, an hour and a half, skimming until it is as clear as you can possibly get it;

pick, stone, and cut in pieces, twenty pounds of Smyrna raisins, pare off the rinds of ten lemons very thin, add these to the fruit, and strain the juice to them; strain the liquor, and while hot pour it upon the fruit; cover closely with cloths, and let it steep six days, stirring well twice daily; then press the fruit in a hair-bag; strain the liquor into the cask, leave the bung out, cover with a tile, and let it work freely out, keeping the cask full. When it has ceased fermenting pour in a pint and a half of brandy and three half ounces of isinglass dissolved in three quarts of the wine; stop it up securely, and let it remain ten months in a cool cellar. Then bottle it, and keep it six months longer. It is a very wholesome light wine.

PORT WINE.

Press sixty pounds of Lisbon grapes in a tub, strain off the pure juice into another vessel, and measure it. To the husks and gross pulp put

as much cold soft water previously boiled as will make up the liquor ten gallons; stir well; let it lie twenty-four hours, and mix it, when strained, to the juice; then add thirty pounds of strong moist sugar; stir well until it is totally dissolved, and let it stand four days covered up; boil a gallon of red sage leaves shred grossly, and three pounds of purple beet-root peeled and sliced in a gallon of the liquor twenty minutes, and when cold, strain it into your cask and fill up with the liquor; stir it well; cover with paper and a slate, and when it has ceased hissing add a quart of French brandy and half a pound of sugar-candy, an ounce of bitter almonds blanched and beaten with a spoonful of the wine and the thin rinds of six Seville oranges; stop up the bung, paste paper over it, and cover all with damp sand; keep it fifteen months in a dry airy cellar, then bottle it, seal the corks, and in nine months more it will be fit for use. It is an excellent wine for three years, but would decline after that time.

LISBON WINE.

Press the juice and pulp out of forty pounds of Lisbon grapes into a tub, measure it, and add as much cold soft water, previously boiled, as will make in the whole ten gallons; stir well, and let it stand until the following day; then stir well amongst it thirty pounds of strong moist sugar, and add the rinds of twelve lemons, pared very thin, and their juice strained; cover it up close, and let it stand six or seven days, stirring well twice daily; put into a clean ten gallon cask an ounce of bitter almonds, and six ounces of sugar-candy; strain the liquor, and then filter it into the cask until it is full; cover the bung-hole with a tile, and let it ferment, and work out; fill up daily, and when it has ceased hissing add three pints of French brandy, and stop it up for twelve months: it will then be beautifully clear, and may be bottled if wanted; seal the corks, and keep it nine months in bottle, and

when drunk it will prove not at all inferior to the light foreign wines of the same name.

RED SAGE WINE.

Pick three pecks of red sage leaves from the stalks, shred them grossly, and pour on them four gallons of boiling soft water; cover the vessel close, and let stand until the following day; pick forty-five pounds of good Malaga raisins, cut them in halves, take out the stones, and pour six gallons of water that has been boiled well, and become lukewarm, upon them; stir well, and cover them up; then mix the contents of the two vessels; add the rinds of ten lemons pared very thin, and their juice, and let all infuse five days, stirring twice daily; put into a clean ten gallon cask six ounces of sugar-candy, and an ounce of bitter almonds, blanched and beaten to a paste, with a spoonful of brandy, and strain the liquor upon them, filling to the bung-hole, which must be lightly covered: let the liquor work out, keeping the

cask full, and when the fermentation has ceased put in a quart of brandy, and stop up the bung for two months; then rack it into a clean vessel, filter the lees, and return all that is clear into the cask again, with six ounces more of sugar-candy, a pint of brandy, and an ounce and a half of isinglass, dissolved in two quarts of the wine; then stop it up effectually, and keep it twelve months; then bottle it, and when it is eighteen months old it will be fit for use, and an excellent stomachic wine.

TENERIFFE.

Pick thirty-six pounds of Smyrna raisins from the stalks, cut them small, take out the stones, and pour on them six gallons of boiling soft water; cover close, and let them steep ten days, stirring well twice daily: boil twelve pounds of strong moist sugar with five gallons of water, and the whites of ten eggs beaten to a froth, one hour, skimming well, and when

lukewarm work it with five table-spoonfuls of good yeast, stirring it well three days: press the raisins, and add this liquor to that which is fermented; strain the mixture, and fill a ten gallon cask with it, leaving the bung out two or three days: when the fermentation has ceased, add a quart of French brandy, and stop it up for two months; then rack it off into a clean vessel; filter the lees, and fill the cask again, adding an ounce of bitter almonds, blanched and slit, and an ounce and a half of isinglass, dissolved in a quart of the wine: secure the bung, and keep it twelve months; then bottle it, and in six months it will be fit for use.

DRY SHERRY.

Pour five gallons of boiling soft water on twenty quarts of fresh ground high dried malt; cover it close, and in an hour stir it well, and let it stand two hours longer; then strain off the liquor, and boil it with three ounces of

good hops, and two ounces of ginger bruised, an hour and a half, adding a little salt at th last; put it into a cooler upon the rinds of si Seville oranges, pared thin, and when cool enough stir in five or six table-spoonfuls of good yeast, and let it work two or three days, stirring occasionally; boil twenty pounds of moist sugar with the whites of eight eggs, well beaten, and six gallons of soft water, one hour, skimming well, and add, when lukewarm, a quarter of a pint of yeast, stirring it well in; mix the liquors ten minutes, strain it into your cask, add a pint of orange and lemon-juice mixed well, and cover the bung-hole with a tile; keep the vessel well filled up, and in three days, when the fermentation has ceased, pour in a quart of French brandy, and stop it up; in two months rack it off, filter the lees, and return all that is clear into the cask; add two ounces of fresh hops steeped twenty minutes in two quarts of the wine, and securing the bung; let it remain in a cool cellar ten

months: then bottle it, seal the corks, and in a year more it will be an excellent wine.

MUSCATEL.

Press the juice out of forty pounds of good Lisbon grapes, measure it, and to every quart add half a pound of strong bright moist sugar; stir well, and cover the vessel close for three days: boil as much river water as will make the whole eleven gallons with twenty pounds of good loaf sugar, the whites of six eggs well beaten, and two ounces of gum arabic, an hour; put it into a cooler, and work it at the proper temperature with eight table-spoonfuls of yeast, stirring well, and covering close if in cold weather: mix the two liquors, and strain them into your cask upon the thin rinds of six fresh lemons, and their juice, filling it completely; cover the bung-hole with a tile, and let it work out until the fermentation ceases; then add a pint and a half of brandy, and stop it up: in two months add three ounces of white sugar-

candy, and an ounce of isinglass, dissolved in a quart of the wine; secure the bung, and keep it a year; then draw it off into a clean vessel, and bottle it, and in a year longer it will be beautifully rich and strong.

CORDIALS AND LIQUEURS.

OBSERVATIONS ON MAKING.

THE fruits employed in the following recipes must be well picked from the stalks, raisins and plums stoned and sliced, almonds and nuts of every sort, blanched, and generally beaten in a stone mortar, with some favourite water or wine, to prevent their oiling.

Gums and isinglass, when not made into jellies, must be dissolved in some of the liquids, warmed a little if requisite, or in water, using no more than necessary, and then added to the spirits by degrees. Oils must be incorporated in a marble mortar, with some spirit, then rubbed into the sugar-candy, or other ingredient, and so blended with the whole: when the ingredients are all in the jar, put in the cork tight; seal it, and tie bladder over, first

wetted, as it contracts as it dries, and is the best covering: if to be set in the sun, leather may be tied over all, to preserve the wax from the heat.

Water-baths must be employed carefully, not allowing the water to boil after the jar is put in, but only simmering at the side of the fire, and filled up with hot water as it decreases, which will cause a more uniform and continued infusion of the ingredients. A hot hearth is preferable for this operation.

When the jar is fastened up it will be well not to open it until the infusion is completed, as the odour may, in some degree, escape, particularly when any of the essential oils have been added.

Some of the cordials may seem to be made stronger than many persons would like; but when kept a long time the strength becomes reduced, and is succeeded by the mellow richness which nothing but good liqueurs possess in so great a degree. In very few cases essences have been directed to be added, since,

to many persons, they are objectionable, but may, nevertheless, be employed at pleasure, and always put in the last article. Filtering-bags must be dipped in scalding water, and squeezed dry, previous to being used, to avoid waste, and promote a better secretion of the dregs.

Small bottles are preferable for keeping cordials in, as they are sooner emptied, and the corks and wax should be of the best quality. Keep all liqueurs and cordials in a cool, airy room.

RICH MELON CORDIAL.

Pare off the rough peel, and take out the seeds of six pounds of ripe melons; slice them into a China bowl, and cover with three pounds of sifted loaf sugar of the best quality; let them lie closely covered up twenty-four hours, then put all into a clean stone jar, and add—

Rich jelly of hartshorn shavings, roughed	½ lb.
Candied lemon and citron, sliced, each	1 oz.
West India preserved ginger and its syrup	1 oz.
Sweet almonds blanched, and beaten fine	1 oz.
Bitter, ditto	½ oz.
White currant jelly, warm	2 oz.
Cinnamon and cloves, beaten, each	1 oz.
Nutmeg and pimento	1 oz.
Isinglass dissolved in white wine	2 oz.
Lemon juice strained	1 oz.
Madeira wine	1 bot.
Proof spirit of wine	5 qrts.

Beat the almonds to a paste, in a stone mortar, with a little of the wine, cork the jar tightly, and cover it with wet bladder; then set it in a pan of boiling water, near the fire, and let it infuse six hours, shaking occasionally: expose it to the sun's rays, or keep it in a warm room, a month; then store it, and keep a year; strain and filter it until beautifully clear; put it into small bottles, which cork, and seal well, and keep six months longer: it is a beautiful cordial, and recommended by many testimonials of the highest character.

THE COMMODORE'S CORDIAL.

Put into a clean stone jar —

Ripe peaches peeled and sliced - -	3 lbs.
West India preserved ginger sliced - -	½ lb.
Guavas, preserved, or Guava jelly - -	4 oz.
Muscatel raisins stoned and shred - -	6 oz.
Almonds blanched and beaten - -	2 oz.
Bitter, ditto - - - - -	½ oz.
Jamaica pepper and nutmeg, beaten fine, each -	1 oz.
Cinnamon and cloves - - - -	½ oz.
Isinglass dissolved in wine - - -	2 oz.
Gum Arabic, ditto - - - -	1 oz.
Candied citron and lemon sliced each - -	½ oz.
Proof spirit of wine - - - -	3 qrts.
Old Madeira wine - - - -	2 qrts.

Warm the jellies, beat the almonds with wine to a paste; rub all into the spirits with a silver spoon; then add the other ingredients: secure the cork as before; set the jar in boiling water, and let it simmer on a hot hearth four or five hours; then shake it well, and let it stand in a warm room six months: in twelve months strain, and filter it through three folds of flannel, until beautifully bright: bottle it, and seal the corks: keep it six months in a dry cool room.

DAVENPORT'S CHESHIRE CORDIAL.

Make a rich jelly with ripe damsons, stoned, and best loaf sugar; boil and skim it well, and when perfectly bright put a quart of it into a stone jar, and add

Cinnamon and cloves, beaten, each	¾ oz.
Nutmeg and best ginger, grated	1 oz.
Candied lemon and citron, sliced	1 oz.
Sweet almonds, blanched and beaten	2 oz.
Bitter, ditto	½ oz.
Lemon-juice, strained	1 oz.
Rich calf's-feet jelly, roughed	6 oz.
Old orange marmalade, sliced	2 oz.
Coriander and Caraway seeds, bruised, each	½ oz.
Best isinglass, dissolved	2 oz.
Proof spirit of wine	3 qrts.
Old Sherry wine	5 pts.

Beat the almonds, with a spoonful of the wine, to a smooth paste; secure the cork, and set the jar in hot water ten or twelve hours, to infuse, shaking occasionally; then set it in the sun's rays, at times, for a month, and keep it a year; then strain, and filter until bright, and clear as rock water; bottle it, sealing the

corks, and keep it in a dry airy room three months; then use it.

THE STANLEY CORDIAL.

Peel and slice four pounds of the stalks of rich juicy rhubarb, put them into a stone jar, with half a pint of sherry wine, two ounces of white sugar-candy, broken small, and an ounce of best ginger, bruised; tie bladder over, and stew three hours in a pan of boiling water; then skim it well, strain, and filter it through a jelly-bag into a clean stone jar, and add to it

Fine cherry brandy	1½ pts.
Proof spirit of wine	5 qrts.
Apricot and strawberry jelly warmed, each	3 oz.
Candied Angelica and citron, sliced	1 oz.
Muscatel raisins stoned and shred	12 oz.
Isinglass dissolved in wine and water	2 oz.
Gum Arabic, ditto	1 oz.
Sweet almonds blanched and beaten	2 oz.
Bitter, ditto	½ oz.
White sugar-candy, broken small	10 oz.
Lemon-juice strained	1 oz.
Cinnamon and cloves beaten fine, each	1 oz.
Oil of sweet almonds	1 oz.
Ambergris	1½ grs.

Incorporate the oil in a stone mortar with a spoonful of the spirit, and the almonds previously beaten to a paste; put in the scent last, and immediately cork the jar; seal, and tie wet bladder over it: let it infuse in hot water eight hours; then shake it well daily for a week, and keep it warm a month: in twelve or fifteen months strain, and filter until it is beautifully clear; put it in white glass bottles, or large phials, and seal the corks: keep it two years, if possible.

COFFEE RATAFIA.

This beautiful and fashionable liqueur is made by infusing the following ingredients in a jar:—

Best Turkey coffee roasted and ground -	1 lb.
Best loaf sugar - - - -	20 oz.
Cinnamon and cloves, beaten, each, - -	½ oz.
Nutmeg - - - - -	¾ oz.
Sweet almonds, beaten to a paste - -	1 oz.
Bitter, ditto - - - - -	½ oz.
Isinglass, dissolved in a little water - -	½ oz.
Proof spirit of wine - - - -	1 gall.

Cork up the jar immediately the spirit is added, seal, and tie bladder over it; set the jar in hot water ten hours, then shake well, and set it in the sun for a month; it may then be strained through a fine sieve, and filtered, until perfectly clear: put it into small bottles, which cork well, and seal; and in a month it will be fit for use, though age will greatly improve it.

THE OFFLEY CORDIAL.

Peel and stone eight pounds of ripe apricots, slice them into a jar, add a pound of Muscatel raisins, stoned and shred, an ounce of bruised ginger, and a pint of Madeira; tie bladder over, and digest them in a pot of hot water three hours; then press the fruit, strain the liquor, and filter it twice through fine flannel; put it into a stone jar, and add

Ripe pines peeled and cut in dice - -	1½ lbs.
The kernels of the apricots blanched and slit.	
Figs and dates, sliced, each - - -	½ lb.
White currant jelly, roughed - -	3 oz.

Cinnamon and cloves, beaten fine, each	1 oz.
Nutmeg and allspice, each	1 oz.
Candied citron, sliced	2 oz.
White sugar-candy and barley-sugar bruised, each	9 oz.
Isinglass, dissolved in a little white wine	2 oz.
Gum Arabic, ditto	1 oz.
Lemon-juice	1 oz.
Lemon-peel pared very thin	½ oz.
Proof spirit of wine	5 qrts.

Secure the cork effectually, and set the jar in boiling water ten minutes; then shake it well, and continue the infusion six or eight hours: keep it in a warm room six weeks, then remove it to a dry store-room, and in a year or more strain, filter, and bottle it, sealing the corks. If kept two years in bottle, it will be excellent.

MULBERRY CIDER.

This excellent liquor is made in perfection thus: press three pints of pure juice out of ripe mulberries, and boil it slowly with half a pound of best loaf sugar one hour, skimming it until clear, and fining with the whites of

two eggs, beaten to a froth; put it into a stone jar, and add

Fine mellow cider - - -	3 qrts.
Cinnamon and cloves beaten fine, each	½ oz.
Nutmeg and allspice - -	¾ oz.
Sweet almonds blanched and beaten	2 oz.
White sugar-candy - - -	12 oz.
Lemon-juice - - -	1½ table spoonfuls.

Stop up the jar for a month; then strain, and filter clear; put it into clean dry bottles, cork, and fasten with wire: keep two months; it will then be very fine.

THE NEWTON CORDIAL.

Boil a gallon of ripe blackberries, crushed, in a stew-pan, with two pounds of good honey, and the whites of four eggs, well beaten, one hour, skimming well, until the liquor is beautifully clear; then strain, and filter through a flannel bag, and boil it again half an hour, with half a pint of lemon-juice, stirring and skimming as necessary: filter this into a stone jar, and add the following ingredients:—

Pistachio nuts, blanched and beat	1½ oz.
Sweet almonds, ditto	1 oz.
Bitter, ditto	½ oz.
Preserved ginger and candied lemon, sliced, each	2 oz.
Cinnamon and cloves, beaten, each	1 oz.
Isinglass, dissolved in water	1½ oz.
Lemon peels, pared very thin	½ oz.
Coriander and caraway seeds, each	1 oz.
Red currant jelly, warmed	4 oz.
Smyrna raisins, cut and stoned	6 oz.
French brandy	1 pt.
Madeira wine	1 bt.
Proof spirit of wine	4 qrts.

Beat the nuts and almonds to a paste with orange-flower water; cork and seal the bottle, and infuse in a pan of hot water six hours; then shake twice daily, and set it in the sun for a month, or in wood embers three days: in nine months strain, and filter it clear, and bottle it; seal the corks, and keep it six months longer.

CAPTAIN BARRY'S CORDIAL.

Zante currants picked	1 lb.
Prunes and French plums, stoned and sliced, each	9 oz.
Figs and dates, each	6 oz.

Almonds blanched and slit	2 oz.
Bitter, ditto	¾ oz.
Gum Arabic, dissolved in cold water	2 oz.
Cinnamon, beaten fine	1 oz.
Nutmeg and cloves, ditto, each	1 oz.
Preserved ginger, sliced	2 oz.
Lime juice	1 oz.
Thin yellow rinds of two Seville oranges.	
Sugar-candy, broken fine	10 oz.
Jamaica rum	1½ pts.
Proof spirit of wine	5 qrts.

Put these into a stone jar, cork, and seal well. Set it in the sun's rays a month, and near the fire in the evenings. When it is a year old, strain and filter it; then let it stand a day, and filter it again, that it may be bright and clear to perfection. Then put it into large phials that have been rinsed with Madeira wine; cork them well, and seal. In a year more it will be excellent.

MAJENDIE'S CORDIAL.

Put into a stone jar—

Strong cherry brandy	1½ pts.
Raspberry brandy	1 pt.

Pale French brandy - - - -	1 qrt.
Proof spirit of wine - - - -	2 qrts.
Fine old orange marmalade, sliced - -	1 lb.
Red currant jelly, warmed - - -	¾ lb.
Strawberry and apricot jelly, each - -	6 oz.
Cinnamon and nutmeg, beaten fine, each -	1 oz.
Pimento and mace - - - -	¾ oz.
Cayenne pepper - - - -	¼ oz.
Isinglass, dissolved in white wine - -	2 oz.
Candied angelica citron and lemon sliced, each	1 oz.
Sweet almonds, blanched and beaten -	2 oz.
Bitter, ditto - - - - -	½ oz.
Sugar-candy - - -	12 oz.
Madeira wine - - -	1 bt.
Pure water - - - -	1 pt.

Beat the almonds, with a little rose water, to a smooth paste; cork and seal the jar; put it in a hot-water bath six or eight hours, for two or three days successively; shake well, and keep it near the fire a week. In nine months, strain it, and filter through muslin and paper, until beautifully clear; then bottle it, and seal the corks. Keep all cordials in a cool, dry room.

RED SHERBET CORDIAL.

Old port wine	1½ pts.
Madeira wine	3 pts.
Proof spirit of wine	3 qrts.
Sugar-candy, bruised	12 oz.
Red currant jelly	6 oz.
Lemon-juice, strained	1 oz.
Cinnamon and cloves, beaten fine, each	1 oz.
Nutmeg, grated	¾ oz.
Best ginger, bruised	1 oz.
Isinglass, dissolved	2 oz.
Candied lemon, citron, and orange, sliced, each	1 oz.
Preserved West India ginger, sliced	4 oz.
And its syrup.	
Oil of sweet almonds	1 oz.

Incorporate the oil with some of the proof spirit; warm the jellies, and make a rich Sherbet with the wine, lemon-juice, sugar-candy, and a pint of cold water that has previously been well boiled. Mix all well in the jar; secure the cork, and set it to infuse in a hot-water bath, three hours daily, for a week, shaking it well in the intervals. Keep it a month in a warm room; then in a dry store-room for a year. Strain, and filter until perfectly clear;

then rinse small bottles with Sherry wine, fill them, corking and sealing well, and keep it twelve months longer.

THE CORBETT CORDIAL.

Rich jelly of hartshorn shavings - -	1 lb.
Candied angelica, citron, and lemon, sliced, each	1 oz.
Raspberry jam and strawberry jelly, each -	3 oz.
Preserved ginger and apricot jelly - -	2 oz.
Jarganel pears preserved - - -	4 oz.
Muscatels, stoned and shred - - -	9 oz.
Sweet almonds, blanched and beaten -	2 oz.
Bitter, ditto - - - - -	½ oz.
Cinnamon, beaten fine - - -	1 oz.
Jamaica pepper, and cloves, each - -	1 oz.
Nutmeg - - - - -	½ oz.
Isinglass, dissolved in cold water - -	2 oz.
Madeira wine - - - -	3 pts.
White brandy - - - -	3 pts.
Proof spirit of wine - - - -	2 qrts.

Put the above into a stone jar; cork and tie bladder over, and set it in a hot-water bath eight hours. Shake it well daily for a month, and keep it a year: then strain, and filter until clear; colour it highly with yellow liquor, and

bottle it. Cork and seal well, and keep it six or eight months longer.

A STRONG RATAFIA CORDIAL.

Strong Ratafia - - - -	1 qrt.
Figs and dates sliced, each - - -	¾ lb.
Pistachio nuts, blanched and beaten - -	2 oz.
Sweet almonds, ditto - - -	1 oz.
Bitter, ditto - - - - -	½ oz.
Red currant jelly, warmed - - -	4 oz.
Raspberry jam - - - -	3 oz.
Isinglass, dissolved - - - -	1 oz.
Gum Arabic - - - -	1 oz.
Sugar-candy, beaten - - -	12 oz.
Candied lemon-peel, sliced - - -	2 oz.
Thin rinds of lemons, shred - - -	½ oz.
Lemon-juice - - - -	1 oz.
Proof spirit of wine - - - -	3 qrts.
Sherry wine - - - - -	3 pts.

Dissolve the isinglass and gum arabic in some of the wine, beat the nuts and almonds to a paste with orange-flower water; put the whole into a jar; cork it, and tie bladder over, and set it in hot water to infuse ten hours; then shake well, and set it in the sun a month; after which

keep it eight months, then strain, filter and bottle it. In ten months more it will be excellent.

RICH MULBERRY CORDIAL.

Bruise and boil four quarts of ripe mulberries with three pounds of best loaf sugar, half an hour, skimming well, then add half an ounce of gum arabic dissolved in a teacup-ful of water; stir it well in, and continue the boiling and skimming twenty minutes longer: strain and filter while warm; then put it into a stone jar, and add the following—

Cinnamon and cloves, beaten to powder, each	1 oz.
Nutmeg and allspice	¾ oz.
Candied lemon and citron, sliced, each	1 oz.
Preserved West India ginger	2 oz.
Red currant jelly	4 oz.
Oil of sweet almonds	1 oz.
Isinglass, dissolved	1½ oz.
Gum arabic	1 oz.
Lemon juice	1 oz.
Thin rinds of fresh lemons	½ oz.
Muscatel raisins, stoned and shred	12 oz.
French brandy	3 pts.
Proof spirit of wine	3 qrts.
Essence of bergamot, or other scent	½ drm.

Rub the oil in a mortar with a spoonful of the spirit, until perfectly blended; dissolve the gums in a little cold water. Stop up the jar securely; shake it well daily, and set it in the sun for a month, or in a hot-water bath two or three days. When twelve months' old, strain, and filter it extremely bright; then put it into small bottles, and keep it a year longer.

PALE SHERBET CORDIAL.

Old Madeira wine - - - -	5 pts.
Pale French brandy - - - -	5 pts.
White currant jelly, warmed - - -	4 oz.
Rich calf's-feet jelly, do. - - -	12 oz.
Lemon-juice, strained- - - -	1 oz.
Thin yellow rinds of lemon - - -	¾ oz.
White sugar-candy, beaten fine - - -	12 oz.
Isinglass, dissolved - - - -	1 oz.
Preserved ginger, sliced - - -	6 oz.
Cinnamon and cloves, beaten fine, each -	1 oz.
Nutmeg and allspice - - - -	1 oz.
Candied lemon and citron, sliced, each -	1 oz.

Make a rich sherbet of the wine, sugar-candy, lemon juice and brandy, with not more

than a pint of boiled water become cold; warm the jellies, and incorporate with this. Secure the cork well, and put the jar in a water-bath, four hours each day for a week, shaking well. Keep it a year in an airy store-room; then strain, and filter it bright and extremely clear. Bottle it, and seal the corks well, and in six months more it will be fit for use.

THE LUDLOW CORDIAL.

Mellow perry - - - -	3 qrts.
Mulberry juice - - - -	1 qrt.
Cloves and cinnamon, beaten to powder, each -	1 oz.
Nutmeg grated - - - - -	1 oz.
Best ginger, bruised - - - -	2 oz.
Candied citron and orange-peel, sliced, each -	1 oz.
Thin rinds of fresh lemons - - -	½ oz.
Best isinglass, dissolved in white wine - -	2 oz.
Cherry brandy - - - - -	1 pt.
Proof spirit of wine - - - -	3 pts.
Barley-sugar - - - - -	1 lb.
Preserved apricots, or Jarganel pears, sliced -	½ lb.

Boil the mulberry juice half an hour, with four ounces of best loaf sugar, and a little of

the dissolved isinglass, and skim well. Put all into a jar, secure the cork well, and set it in the sun a fortnight, shaking it well daily. Keep it until nine months old, then strain, filter and bottle it; seal the corks, and in a year it will be excellent.

RICH BLACK CHERRY CORDIAL.

Take a clean dry stone jar, wide at the top, measure its contents with water, and fit a cork bung to it very tight. Pick ripe black cherries clear from stalks and all refuse, making use of none that are in the least specked or unsound. Deposit a layer of sifted best loaf sugar at the bottom of the jar, then a layer of the fruit, and so on, until the vessel is full; the last being of sugar, and an inch thick. Put a tin funnel two inches through the sugar, and for every gallon of fruit in the jar, pour in half a pint of genuine spirits of wine, and putting in the bung immediately, fasten it with wire; tie bladder over it, and put hot pitch

over that. Bury it two feet deep, or more, in dry earth, and at the end of six months take it up, strain the cordial through muslin filters until it is beautifully bright, and put it into half-pint bottles, corking and sealing them well. It should be kept in a cool dry place twelve months, and will then be excellent.

BLACK CURRANT CORDIAL.

Pick twelve quarts of ripe black currants from the stalks, cut off the tops and tails, put them into a clean stone jar, with a small tea-cup-ful of brandy and water, tie bladder twice over the top, and set it in a large saucepan of boiling water or on a hot stove, until the juice is got well out. Strain and measure the liquor, and set it on the fire in a preserving pan, with best loaf sugar, allowing one pound to each pint: boil it slowly, and skim it often, until it is a fine clear jelly; measure it as you pour it out into an earthenware bowl, then set it aside: make a strong brandy cordial water, as at p. 236,

and to each pint of the jelly put a pint and a half of the cordial water; warm them a little, and mixing well ten minutes, pour the whole into a clean dry stone-bottle, cork and seal it well, and keep it in a cool store-room twelve months: then filter perfectly clear through muslin, and put it in half-pint bottles previously rinsed out with brandy; cork and seal well, and put labels on them.

RASPBERRY CORDIAL.

Make a jelly as for black-currant cordial, of three-fourths fine ripe raspberries, and one-fourth of red currants; then to each pint of jelly add a pint and a half of the strong brandy cordial water, p. 236; mix them well ten minutes, and pour it into a dry stone bottle: keep it not less than a year; then bottle it, cork and seal well, and label them, and in three months you will have a most beautiful and rich cordial.

RED CURRANT CORDIAL.

Extract the juice of ripe red currants, add a few thin slices of pared purple beet-root, to heighten the colour, and the thin yellow rind of a lemon; strain the juice, and make a nice jelly of it with loaf sugar, a pound to a pint, and skimming it well; add to it, while warm, but not on the fire, a pint and a half of the white cordial water (p.238.) for each pint of your jelly: mix them thoroughly; then pour the cordial into a stone bottle; cork and seal it safely, and keep it a year in a cool dry room; then bottle it, cork and seal well, and keep it three months longer.

CINNAMON CORDIAL.

Put into a stone jar the following ingredients:—

Best new cinnamon - - - -	¼ lb.
Cloves and nutmeg, bruised, of each - -	½ oz.
Candied lemon and citron, sliced, each -	1 oz.
Best race ginger, bruised - - -	2 oz.

Sweet almonds, blanched and slit	2 oz.
Bitter ditto	½ oz.
Sugar-candy, broken	12 oz.
Picked gum arabic, dissolved, with half a pint of sherry wine	2 oz.
Old Madeira wine	3 qts.
French brandy	1 qt.

Cork up the jar; tie bladder over the top; shake it well; set it in a saucepan of boiling water on the fire, or on a hot hearth, and let it infuse four or five hours; keep it in a warm room for a month, shaking it two or three times daily; then put it away into a store-room, and the longer you keep it thus the better it will be; and when you think proper, filter it through two or three thicknesses of new fine flannel, until it is beautifully bright; then put it in small clean bottles; cork and seal them well, and it is fit for use.

CARAWAY CORDIAL.

Put into a clean stone jar—

Fresh caraways	½ lb.
Cloves bruised, and nutmeg sliced, each	1 oz.
Cinnamon, bruised	¾ oz.

Candied lemon and orange peel, sliced, each	1 oz.
Sweet almonds, blanched and slit	2 oz.
Bitter, ditto	½ oz.
Sugar-candy, broken	20 oz.
Gum Arabic, picked and dissolved in water	2 oz.
Thin yellow rinds of fresh lemons	1 oz.
Proof spirits of wine	1 gal.
Pure cold water	1 pt.

Colour it with the strong saffron cordial water (p. 238.); cork the jar, tie bladder over it, and set it in a pan of boiling water, on a slow fire, to infuse three or four hours; then let it remain in a warm room, or in the sun occasionally, for a month or six weeks, and after that in your store-room: in not less than six months, strain first, and then filter it, until quite clear and bright; then bottle, cork, seal, and label.

RICH CORIANDER CORDIAL.

Put into a clean stone jar—

Fresh Coriander seeds	¼ lb.
Aniseeds and caraways, each	½ oz.
Cinnamon, mace, cloves, and nutmeg, each	½ oz.
Candied lemon and citron peel, sliced, each	1 oz.

Best loaf sugar	10 oz.
Isinglass, dissolved in a little water	2 oz.
Purple beet-root, pared and sliced	4 oz.
Strained lemon-juice	¼ pt.
Barley-sugar	½ lb.
Proof spirits of wine	4 qts.
Red strong cordial water, as at page 237	1 qt.
Fine ambergris	2 grs.

Put in the cork the moment the ambergris is added; tie bladder over it, and set the jar in a pan of hot water, on a hot hearth or slow fire, four or five hours: on no account take out the cork, but seal it, and let the jar remain a month in a warm room; keep it six or eight months, then filter quite clear, and bottle it; seal the corks well.

THE RICH RED CORDIAL.

Put into a stone jar—

New Muscatel raisins, stoned	1½ lbs.
French plums and dates sliced, of each	¼ lb.
Cinnamon and nutmeg, bruised, of each	¾ oz.
Cardamoms and corianders, of each	½ oz.
Best barley-sugar	10 oz.
Fresh-made calf's-feet jelly	1 pt.
Lemon-juice, strained	¼ pt.
White French brandy	3 qts.
Red strong cordial water, as at page 237	2 qts.

Cork up the jar quickly, tie bladder over it, and set in a pan of boiling water four hours to infuse. Then fasten the cork down with wire, and seal it. Keep it in a warm room a month, or in the sun often, and do not open it for twelve months; then strain the liquor, filter it until clear, and bottle it: seal the corks, and keep it three months longer. This is a luscious and beautiful cordial, and is highly commended.

WHITE ALMOND CORDIAL.

Blanch, and beat in a stone mortar, with orange-flower water, one pound of sweet, and six ounces of bitter almonds; put them into a clean stone jar, and add to them

Smyrna raisins, picked, stoned, and sliced	1½ lbs.
Candied lemon and citron peel, sliced, each	1 oz.
White sugar-candy	12 oz.
Cinnamon, cloves, and nutmeg, bruised, each	½ oz.
Isinglass, dissolved in a little water	1½ oz.
Strained lemon juice	¼ pt.
Old pale sherry	1 pt.
Proof spirit of wine	3 qts.
Yellow strong cordial water, as at page 238	1 pt.

Put in the cork, and seal it; tie bladder over that, and set it to infuse six hours, in a pan of boiling water. Then let it remain in a warm room a month, shaking it two or three times daily. Let it stand nine months longer, in a cool dry store-room; then strain it off, filter it perfectly fine, and bottle it. If kept in bottle a year, it will be very rich, mild, and full-flavoured.

THE STUDLEY CORDIAL.

Put into a stone jar,

Rich calf's-feet jelly, roughed a little	1 qrt.
Good sound cider	2 qrts.
French brandy	2 qrts.
Best raisins, stoned and sliced	1 lb.
Best loaf-sugar	½ lb.
Cinnamon and cloves, each	1 oz.
Best race ginger, bruised	2 oz.
Lemon or lime-juice	¼ pint
Isinglass, dissolved in a small quantity of wine	1 oz.
Thin yellow rinds of lemons	½ oz.

Mix them well; cork and seal the jar; tie leather over it, and let the contents infuse a month,

by the fire-side, or in an oven, the door of which is left open, shaking it three or four times daily; then set it in a dry room, and do not bottle it for eighteen months. It must be filtered very fine, and the corks sealed.

RATAFIA.

Blanch and bruise the kernels of three hundred apricots, peaches, and nectarines; put them into a clean stone jar, with a pound of white sugar-candy and half a pound of sweet, and one ounce of blanched bitter almonds, beaten in a stone mortar, with orange-flower water: pour on them a gallon of French brandy; cork the jar well, and seal it; let it stand in a warm room two months, shaking it daily; then store it for twelve months; filter it perfectly clear through two or three thicknesses of muslin, and put it into small bottles, corked and sealed.

STRONG RATAFIA.

Blanch two ounces of apricot and peach kernels, put them into a quart bottle with half an ounce of cloves and a bit of cinnamon, and fill up the bottle with French brandy. Let it be well corked and sealed, and put in the sun on fine days; and in two months add to it three ounces of white sugar-candy dissolved in a quarter of a pint of cold water. Then strain it off, filter it through paper, and bottle for use.

RASPBERRY BRANDY.

Gather the fruit in fine weather, and pick it clear from stalks and other refuse; measure it and put it into a clean stone jar; fix in the bung, tie leather over it, and set it in a sauce-pan of hot water on the fire, or on a hot hearth, to boil until the juice is all extracted. Strain off the liquor through a fine sieve, and add for each quart of fruit one pound of best

loaf sugar roughly broken; boil it ten minutes, skimming all the time. When cold, measure the syrup, and adding to it the same quantity of French brandy, mix them well ten minutes at least. Then filter it clear; fill half-pint bottles, corking and sealing them, and keep it twelve months.

CHERRY BRANDY.

Gather red cherries when full ripe, pick them clear from refuse; mash them in a clean wooden vessel, and press out the juice through a horse-hair bag. Let it stand two hours to settle; then strain the clear through a flannel bag until it is perfectly fine; and to every quart of the juice put a quart of French brandy, and three quarters of a pound of white sugar-candy, dissolved in as little pure cold water as possible. Mix them well, and put the whole into a clean stone jar, upon the thin yellow rinds of one or more lemons, according to the quantity. Put in the cork, seal it, and let

it stand in a warm room two months. Strain it through a fine flannel bag until it is beautifully clear; then bottle it, seal the corks, and keep it twelve months longer.

THE CLIFTON CORDIAL.

Put into a stone jar,

Rich old orange marmalade - - -	1 lb.
Ripe peaches and apricots, sliced, each - -	1 lb.
Sweet almonds, blanched and beaten fine -	2 oz.
Bitter, ditto -	½ oz.
Cloves and nutmeg, bruised, each - -	1 oz.
Cinnamon and mace, ditto, each - -	½ oz.
Gum Arabic, dissolved in a little white wine -	1 oz.
Isinglass, ditto -	½ oz.
Syrup of lemons - - -	2 table-spoonfuls
Old sherry wine - - - -	2 bottles
Pale French brandy - - -	3 qts.

Beat the almonds with a little orange-flower water to prevent them from oiling; cork the jar, seal it, and tie wet bladder over all; set it in hot water for three hours, then shake it well, and let it stand two months in a warm situation. Keep it closed up, without molestation, twelve months; then strain, filter,

and bottle it, in pints and half-pints, corking well and sealing the corks. It will be beautiful in two months, but much improved by further age.

A BEAUTIFUL AMBER CORDIAL.

Slice two pounds of preserved greengages, or Jarganelle pears, or both, into a china bowl; add a pound of good white currant jelly, and rub the whole smooth, with a silver spoon, and sherry wine. Put it into a clean stone jar, and add thereto

Candied angelica, sliced	10 oz.
Best London barley-sugar	12 oz.
Sweet almonds, blanched and beaten to paste	1 oz.
Bitter, ditto	½ oz.
Flour brimstone	1 oz.
Cinnamon, and Jamaica pepper, each	½ oz.
Picked gum-arabic, dissolved	1 oz.
Isinglass, ditto	1 oz.
Thin rinds of fresh lemons	½ oz.
Sherry wine	1 bott.
Proof spirit of wine	1 gall.

The flour brimstone must be mixed in a mortar with the almonds and rose-water or orange-

flower water, making of them a stiff paste; then dissolve that in the sherry wine, and add to the rest. Cork and seal the jar, and let it stand in the sun, or other warm place, a month, shaking it well every day; then put it away in a dry cellar or cool store-room for twelve months. You may then filter and bottle it; seal the corks, and keep it as long as necessity permits. It is a most splendid cordial, and an universal favourite.

THE UNION CORDIAL.

English best cordial gin - - -	1 qrt.
Scotch whiskey - - - -	1 qrt.
Irish whiskey - - - - -	1 qrt.
French brandy - - - - -	1 qrt.
Dates, figs, and French plums, sliced, each -	¾ lb.
Cinnamon, cloves, mace, and nutmeg, bruised, each	½ oz.
Best ginger, bruised - - - -	1 oz.
Thin yellow rinds of lemons - - -	¾ oz.
Lemon or lime-juice - - - -	¼ pint
Isinglass, dissolved in white wine - -	1 oz.
Rich calf's feet jelly - - - -	1 pint
Old Madeira wine - - - -	1 pint.

Warm the jelly, and stir it well into the spirits; then cork the bottle, and seal it; set

the jar in a pan of hot water for three or four hours to infuse, and keep it in a warm place where it can be shaken well every day for a month or six weeks. In nine or twelve months strain and filter it, and, when perfectly bright, bottle it, sealing the corks, and keep it six months in glass.

THE NONPAREIL YELLOW CORDIAL.

Roast four small lemons slowly, without breaking the skins, until they are tender; then crush them with a fork, put them into an earthen open jar, and pour over them, while hot, a bottle of old Madeira wine. Keep the jar well covered up until the following day; then press the juice out of the fruit, strain all the liquor, and put it into a large stone jar, adding the following:

Best Symrna raisins, stoned and sliced -	1 lb.
Figs and dates sliced, each - - -	½ lb.
Cinnamon and cloves, each - - -	1 oz.
Sweet almonds, blanched and beat fine -	2 oz.
Bitter, ditto -	1 oz.

Candied lemon and citron peel, sliced, each	1 oz.
White sugar-candy, bruised small	9 oz.
Flour brimstone	½ oz.
Cardamoms and corianders, bruised, each	½ oz.
Best isinglass, dissolved	2 oz.
Old Madeira or sherry wine	1 bott.
White French brandy	3 qrts.

Saffron, strong cordial water, as at page 238, to colour as you think proper.

Rub the flour brimstone with the almond paste till well incorporated; mix all well together, put in the cork, seal it, and tie leather over; then let them infuse six or seven hours in a pan of boiling water, and shake well every day for a month. Keep it a year or more in a dry place, then strain, and filter it very fine through three or four flannels, and bottle it; and in three months more it will be excellent.

POMEGRANATE CORDIAL.

Pare off the thin rinds of three, and squeeze the juice and pulp out of eight middle-sized pomegranates into a china bowl; warm a pound of white currant jelly, add it to the

juice, and blend them and the rinds well by beating with a silver fork. Put into a clean stone jar the following ingredients:

Cinnamon, cloves, mace, and nutmeg bruised, each	$\frac{3}{4}$ oz.
Isinglass, dissolved in sherry wine	1 oz.
Gum-arabic ditto	1 oz.
Best loaf-sugar, broken	10 oz.
Bitter almonds, blanched and slit	$1\frac{1}{2}$ oz.
Muscatel raisins, stoned and sliced	9 oz.
London barley-sugar, broken small	10 oz.
Ginger, sliced	2 oz.
Old sherry wine	1 qrt.
Proof spirit of wine	2 qrts.
Black cherry cordial, page 126	1 qrt.

Add the contents of the bowl; stir all well together, and fasten it up securely. Let it infuse two months, shaking it daily, and exposing it to the rays of the sun as often as you can. Keep it corked up not less than a year and a half; you may then strain and filter it very clear, and bottle it. It deserves to be kept three or four years.

RICH ELDER CORDIAL.

Put a gallon of ripe elderberries picked from the stalks into a stone jar, with three pounds of the best Malaga raisins cut in halves and stoned, half a pound of sugar-candy broken small, and the juice of two lemons strained. Tie bladder over the jar, and set it in a pan of water, over the fire, let it boil up and then simmer two hours. Press the juice out of the fruit while it is warm, and strain it through a fine hair sieve; put it into a jar upon the thin yellow rinds of two lemons, one ounce of cloves bruised, and half an ounce of cinnamon; then pour in a gallon of French brandy, and stir all well together. Put in the bung, seal with wax, and tie leather over it. Let it stand four or five months in a warm room then strain it off, and filter till it is quite clear; then bottle it, and seal the corks. In six months it will be very good, but should be kept twelve months in bottle to be in perfection.

LEMON CORDIAL.

Wipe twenty-four middle sized lemons with dry cloths, and pare off the yellow rinds so thin that none of the white part adheres to them; and set them to steep, with a gallon of French brandy, closely corked and sealed up, in a clean stone jar fourteen days. Boil a gallon of soft water with three pounds of the best loaf sugar, and the whites of three eggs beaten to a froth, three quarters of an hour; skimming it well all the time, and filter it through a flannel bag until quite clear. Strain off the brandy from the peels, mix it well with the liquor; and when it has stood an hour to settle, pass it through a new flannel strainer until it is beautifully bright, and bottle it. It will be ready for use in two months, but will improve greatly by keeping.

CURRANT WHISKEY.

Pick six quarts of ripe red currants, and two quarts of red raspberries nicely, and boil

them, with five pounds of best loaf sugar, half-an-hour, skimming well the whole time. Strain the liquor through a fine hair-sieve; stir it well into a gallon of the best two-year-old whiskey, and pour the mixture into a clean stone jar, containing half-an-ounce of cinnamon, one ounce of cloves, two nutmegs sliced, and the thin yellow rinds of two lemons. Cork up the jar, seal with wax, and set it in a dry cellar four months; after that strain it well, and filter through flannel until it is beautifully clear; then bottle it, seal the corks, and keep it six months longer: it is frequently kept two or three years in bottle by respectable establishments in Ireland, and is excellent: white currant whiskey may be made in a similar manner, by using white fruit instead of red.

RASPBERRY WHISKEY.

Pick the stalks and other refuse from nine quarts of ripe red raspberries, and boil them twenty minutes, with four pounds and a half

of the best loaf sugar, taking off the scum frequently; strain the liquor through a fine sieve, and mix it with a gallon of genuine old whiskey, and a quarter of a pint of strained lemon-juice; pour it into a clean stone jar, upon one ounce of cloves, a quarter of an ounce of cinnamon, two nutmegs, sliced, and two ounces of sugar-candy, broken small; stir them well together, put in the bung, and seal it. Let it stand six months in a dry warm cellar, then strain the liquor, and filter it through fine flannel till perfectly clear and bright; bottle it, seal the corks, and keep it twelve months longer, that the sweet taste may be lost, and it will be beautifully rich.

USQUEBAUGH.

Put into a clean stone bottle the following ingredients:—

Cinnamon - - - - -	2 oz.
Cloves bruised - - - -	¾ oz.
Nutmeg sliced - - - -	1 oz.
Best ginger, bruised, and Jamaica pepper, each	1 oz.

Sugar-candy, broken	12 oz.
Isinglass, dissolved in a little water	1 oz.
Tincture of rhubarb	½ oz.
Saffron, steeped in a little white wine	¼ oz.
Ambergris	1½ grs.

Pour upon them a gallon of three-year-old whiskey, cork up the bottle immediately, seal it, and let it stand six weeks, shaking every day; then strain it off fine, filter it three times through fine flannel, and put it into clean dry half-pint bottles, cork, and seal well, and keep it twelve months: this is a truly valuable cordial, and it is to be regretted that the use of it is confined chiefly to Irish families of distinction at present.

THE RED FRUIT CORDIAL.

Put into a clean stone jar,

Rich raspberry jam	6 oz.
Strawberry and red-currant jelly, each	4 oz.
Red-gooseberry jam	6 oz.
Damson-cheese, sliced	3 oz.
Candied lemon, citron, and orange, sliced, each	½ oz.
Cinnamon and cloves, bruised, each	½ oz.
Nutmeg and pimento, ditto	1 oz.

Best ginger, sliced	1 oz.
Isinglass, dissolved in a little water	2 oz.
Sugar-candy, broken small	9 oz.
Old sherry wine	2 bott.
Proof spirit of wine	3 qts.
Red liquor to colour	1 pint.

Set the jellies and jams in the jar, to dissolve in a pan of boiling water; mix them well, then add the wine, and other materials; cork up the jar, seal, and tie wet bladder over it: keep it in a warm room to infuse two months, shaking it often; in twelve months after it has been stored, strain off the liquor, and filter it beautifully clear; then bottle it, cork, and seal well, and let it remain in glass six months.

THE CLEVELAND CORDIAL.

Put into a stone jar,

Mulled claret	1 qrt.
Muscatel raisins, stoned and sliced	1½ lbs.
Caraway and coriander seeds, bruised, each	½ oz.
Cinnamon and mace, ditto	¾ oz.
Cloves and nutmeg, ditto	1oz.
Blanched sweet almonds, beaten fine	2 oz.
Ditto bitter ditto	½ oz.

Gum-arabic, dissolved in white wine - -	1 oz.
Best isinglass, ditto - -	2 oz.
London barley-sugar, broken - - -	6 oz.
Thin yellow rinds of lemons - - -	½ oz.
Rich conserve of roses - - -	1 oz.
Lemon juice, strained - - -	¼ pint
Red cherry cordial, page 172 - -	1 pint
White French brandy - - -	4 qts.

Beat the almonds to a paste, with a little rose water, to prevent oiling; cork up the jar, seal, and cover with wet bladder; set it in a pan of hot water, and let it simmer by the fire six hours; shake it well every day, and keep it warm for ten days or a fortnight; then put it into a store-room, and in a year strain, filter, and bottle it; seal the corks, and keep it in glass a year longer: this is a fine cordial for persons in the decline of life, and has been well attested for nearly a century.

RICH RED GINGER CORDIAL.

Bruise a pound and a half of the best Jamaica ginger, and put it into a stone open jar, with six thick slices of purple beet-root,

and a quart of soft water to stew, in a cool oven, six hours; next day strain off the red liquor into a clean stone jar, and add,

Jamaica ginger, bruised - - -	¼ lb.
Candied lemon, citron, and orange, sliced -	1 oz.
Bitter almonds, blanched and beat - -	2 oz.
Gum-arabic, dissolved in wine - -	1 oz.
Isinglass, ditto - - -	2 oz.
Jamaica pepper and nutmeg, bruised, each -	¾ oz.
Cinnamon, cloves, and mace, ditto -	½ oz.
Preserved and candied ginger, sliced, each -	1 oz.
Lemon juice, strained - - -	¼ pint
Proof spirit of wine - - - -	3 qrts.
French brandy - - - -	1 qrt.
Rich red cordial water, page 237 - -	2 qrts.

Bruise the almonds with a little rose water, and rub them into the red cordial; stop up the jar securely, set it in boiling water to infuse six hours, and shake it well, daily, for a month; keep it six months in a cool dry room, then strain, filter clear, and bottle it: seal the corks, and use it in six months more.

INCOMPARABLE PALE GINGER CORDIAL.

Bruise a pound of the best ginger, and stew it with two ounces of pimento, and six ounces of loaf sugar, in a quart of soft water, four hours, in a cool oven; strain the liquor, put it into a large stone jar, and add,

West India preserved ginger, sliced	1½ lbs.
The syrup of the same.	
Candied ginger, lemon, and citron, shred fine, each	½ oz.
Strawberry and white currant jelly, each	2 oz.
Fresh made rich calf's feet jelly	6 oz.
Best isinglass, dissolved in white wine	1 oz.
Cinnamon and cloves, bruised, each	½ oz.
Sweet almonds, blanched and beaten to paste	2 oz.
Bitter, ditto ditto	½ oz.
White sugar-candy, broken and sifted	12 oz.
Lemon and Seville orange juice, strained, each	¼ pint
Old Madeira wine	2 bott.
Proof spirits of wine	3 qrts.
Saffron strong water to colour	as you please.

Warm the jellies by placing the jar in boiling water, stir them well, till blended; then add the almonds beaten to paste, with orange-flower water, and next the Madeira; drive in

the cork tight, seal it, and tie bladder over; then shake it well ten minutes, and keep it in a dry room twelve months; then strain off the liquor, filter it clear as rock water, rinse out your pint bottles with a gill of sherry wine, and fill them; seal the corks, and keep the cordial in glass six months longer; it will then be excellent: many connoisseurs have pronounced it superior to any of the French liqueurs, and with justice.

RICH APRICOT CORDIAL.

Peel and slice six pounds of full ripe apricots into a preserving pan, cover them with a rich syrup previously prepared, and clear as possible, and boil them until tender, stirring and skimming them all the time: bruise the fruit to a smooth pulp, and put it with the syrup into a clean stone jar, and add to them,

Madeira wine - - - -	2 bottles
White French brandy - - -	2 quarts
Proof spirit of wine - - - -	1 quart
Bitter almonds, blanched and beaten -	2 oz.

White currant jelly, roughed a little - -	4 oz.
Cinnamon and cloves, bruised, each - -	1 oz.
Best ginger, sliced - - - -	2 oz.
Isinglass, dissolved - - - -	2 oz.
Lemon juice, strained - - -	¼ pint
Good ratifia - - - -	1 pint.

Colour lightly with the strong saffron water, page 238.

Bruise the apricot stones, put the kernels into the jar (do not blanch them), boil the shells in a glass or two of the wine five minutes, strain, and add the liquor to the other ingredients; then cork up the jar, seal, and tie wet bladder over it: shake it well every day for a week, and keep it in a warm room for a month; when it is a year old strain off the liquor, and filter it three or four times through two thicknesses of fine flannel, previously dipped in hot water, and squeezed dry; then bottle it in small quantities, cork, and seal well, and in six months it will be beautiful.

STRONG RED ALMOND CORDIAL.

Blanch one pound and a half of sweet, and four ounces of bitter almonds; beat them in a

stone mortar, with rose-water, to a fine paste, and put them into a clean stone jar; then add,

Red currant jelly - - - -	6 oz.
Madeira wine - - - -	1 bottle
French plums, dates, and figs, sliced, each -	½ lb.
Smyrna raisins, stoned and cut small - -	½ lb.
Candied lemon and orange, sliced, each -	1 oz.
Cinnamon, cloves, and nutmeg, bruised, each	½ oz.
Ginger, bruised - - - -	1 oz.
Sugar-candy, broken small - - -	10 oz.
Isinglass and gum-arabic, dissolved in wine, each	1 oz.
Strained lemon-juice - - - -	¼ pint
Strong red cordial water, page 237 - -	1 pint
Proof spirit of wine - - - -	3 qrts.

Stop up the jar close, shake it well ten minutes, then set it in a pan of hot water, and let it infuse five or six hours: keep it well shaken every day for a month, then put it away in a store-room, in a year it will be ready to bottle: strain it from the jar, filter it through flannel till perfectly bright, and put it in small clean dry bottles, corked, and sealed well: it is a rich and strong cordial, and deserves to be kept long.

THE GOUTY OLD ESQUIRE'S CORDIAL.

Put into a clean stone jar,

Fine new Muscatels, stoned	1½ lbs.
Dates and figs, sliced, each	½ lb.
Sarsaparilla	4 oz.
Sassafras chips	2 oz.
Hartshorn shavings	1 oz.
Candied eringo root, sliced	1 oz.
Caraway smooth sugared comfits, bruised	2 oz.
Gum-arabic, dissolved	2 oz.
White sugar-candy, broken fine	10 oz.
Lemon-juice strained	¼ pint
The thin yellow rinds of three Seville oranges.	
Strong old Madeira wine	2 bottles
French brandy	3 qrts.
Strong red cordial, page 237	1 qrt.

Put in the cork tight, and secure it with wire, wax, and bladder; set the jar in hot water, and let it infuse six hours, at least; shake it well daily, and keep it in a warm place four months; you may then bottle, if necessity urges; but it improves by age, as do all the other cordials: filter it beautifully clear, and fill clean dry half-pint bottles, previously rinsed out with white wine, cork well, and seal: it is

an excellent cordial for persons who have lived too high; and, taken medicinally, has acquired a high reputation.

PINE-APPLE BRANDY CORDIAL.

Slice two pounds of ripe pines into a wide stone jar, add to them two pounds of white sugar-candy, dissolved in a small quantity of water; two ounces of cloves, bruised; one ounce of nutmeg, sliced; half an ounce of cinnamon; the juice of three lemons, strained; and the thin yellow rinds of two of them: pour on these two quarts of genuine proof spirit of wine, one quart of two year old Scotch whiskey, and a quart of French brandy; cork it up well, fasten with wire, and seal it: then let it be shaken well daily for a month, and kept in a warm room: in nine months strain it from the jar, add to it two ounces of isinglass, dissolved in a little cold water, and two ounces of gum-arabic, dissolved in white wine; mix these all well together, put them into the empty jar,

cork up again for two months; then filter it until beautifully clear, and put it into small bottles, which must be well corked and sealed: in two months afterwards it may be used, but age will much improve it.

WHITE NOYEAU.

In the fruit season, collect peach, apricot, nectarine, and all large plum-stones; keeping them in a cool cellar. When you have got three hundred of them, blanch the kernels, put them into a clean stone bottle, with one ounce of cinnamon, two ounces of cloves, three ounces of sweet, and an ounce of bitter almonds, blanched, and slit; two pounds of white sugar-candy broken small; two ounces of picked gum-arabic, dissolved in white wine, and an ounce of isinglass, also dissolved. Pour on these a gallon of genuine proof spirits of wine, cork up the bottle, and seal it; tie wet bladder over all, and shake it well. Let it stand in a warm place, or in the sun, shaking it daily for a

month; then put it away, and in nine months strain it off, filter it through three folds of flannel, previously dipped in hot water and squeezed dry, and repeating it until it is clear as rock water. Then put it in half-pint glass bottles, cork, and seal it well, and store it in a dry cellar for six months longer.

CROMWELL'S CORDIAL.

Put into a stone jar —

Malaga and Smyrna raisins, each	½ lb.
New figs, dates, and prunes, sliced, each	¼ lb.
Candied lemon, citron, and orange, sliced, each	¾ oz.
Cinnamon, nutmeg, and cloves, beaten, each	½ oz.
Caraway, coriander, and cardamoms, beaten, each	½ oz.
Sugar-candy, bruised	10 oz.
Gum-arabic, dissolved	1 oz.
Isinglass, ditto	1½ oz.
West India preserved ginger	6 oz.
Thin yellow rinds of four lemons	
Seville orange juice	½ pint
Marigold flowers and balm chopped, each	1 hdful.
Fine old Madeira wine	2 bott.
Proof spirit of wine	2 qrts.
French brandy	1 qrt.

Make the cork secure with wire and sealing-wax, tie bladder over all, and let the ingredients infuse six hours in a large saucepan of water, simmering all the time, at the side of a fire, or on a hot hearth. Keep the jar in a warm room, or in the sun occasionally, for six weeks. Then remove it to your store room, or dry cellar, and let it stand till two years old. Then strain, filter well three or four times, until clear as spring water. Put it into small bottles, cork, and seal them, and keep it for six months.

THE CAMBRIAN CORDIAL.

Roast one lemon and four golden pippins in a dutch-oven, slowly, until tender; break them a little with a fork, take out the seeds of the lemon, put the fruit into a clean stone jar, and pour on it a bottle of old Madeira wine, and a pint of brandy; then put in the cork tight, and let it stand three days. Strain off the liquor, put it back into the empty jar and add to it,

Rich old apple marmalade, sliced - -	¾ lb.
Smyrna raisins, stoned and minced - -	½ lb.
Figs and dates, sliced, each - - -	¼ lb.
White currant jelly, warmed - - -	3 oz.
Cinnamon, cloves, mace, allspice, beaten, each	½ oz.
Caraway smooth sugared comfits, bruised -	1 oz.
Sweet almonds, blanched and beaten fine -	2 oz.
Bitter, ditto -	1 oz.
Gum-arabic, dissolved - - -	1 oz.
Isinglass, dissolved - - - -	1 oz.
Proof spirit of wine - - - -	3 qrts.
Ambergris - - - - -	2 grs.

Pound the almonds in a mortar, the last thing, with orange flour water; then add to the paste the scent, put it into the jar, cork it up immediately, seal, and tie bladder over all. Set it to infuse in hot water or wood ashes, six hours; shake it well, and let it remain in a warm room, or in the sun two months; then store it. Keep it twelve months, then strain, filter it clear as sherry wine, rinse out small bottles with brandy, and fill, cork and seal.

STRAWBERRY CORDIAL.

Make a rich jelly of ripe strawberries, as for black currants (p. 127.); and to each pint of it add a quart of the strong red cordial water (p. 237.); and mix them well together while warm. Filter it three or four times through flannel, and put it into pint bottles, that have been rinsed with a small quantity of brandy. Cork, and seal well, and keep it twelve months in a dry place, it will then be beautiful.

WHITE CURRANT SHRUB.

Pick ten quarts of ripe white currants, put them into a stone jar with a pint of cold soft water; tie bladder over the top, and set it in a pan of boiling water over the fire two hours. Strain the juice, add to it old Jamaica rum, in the proportion of one quart of juice, to half a gallon of the spirit, and one pound of best loaf sugar. Mix well, and filter until bright; bottle it, seal the corks, and in three months it will

be fit for use; though it will be much improved by age.

CLOVED HOLLANDS.

Put into a stone jar —

Cloves, bruised	- - - -	¼ lb.
Nutmeg, cinnamon, and mace, sliced, each	-	½ oz.
Candied lemon and citron	ditto -	1 oz.
Gum-arabic, dissolved	- - -	1½ oz.
Best ginger, bruised	- - -	1 oz.
Genuine Hollands	- - - -	1 gallon.

Put in the cork tight, seal it, and tie wet bladder over all. Set it in the sun for a fortnight, shaking well two or three times daily. In six months strain and filter it beautifully clear; put it in pint bottles, cork, and seal well, and in three months more it will be fit for use.

RICH BLACKBERRY CORDIAL.

Boil sixteen quarts of blackberries when fully ripe, with eight pounds of loaf sugar, four ounces of cinnamon, two ounces of cloves, three ounces of nutmeg sliced, and six ounces

of allspice. Stir and skim the fruit as long as any scum rises, then strain it into an earthenware pan; let it settle, and, just before it is cold, pour it into the preserving pan again; and keeping back the lees, boil it fifteen or twenty minutes longer, but very slowly. While hot, filter it through a jelly bag, and pour it into a large stone jar; then warm and filter the lees, and put the clear also in the jar, and add,

Candied lemon and citron peel, sliced, each	1 oz.
Bitter almonds, blanched and beaten	¼ oz.
Sweet, ditto	2 oz.
Lemon-juice, strained	½ pint
The thin yellow rinds of four lemons.	
Isinglass, dissolved in a little water	2 oz.
Proof spirit of wine	6 qrts.

Put in the cork, and seal it; shake the jar well two or three times daily, for a fortnight, and keep it in a dry cool place six months. Then strain, and filter it perfectly clear, and bottle it, sealing the corks. Keep it a year in bottle; it will then be excellent, and is, in a family, a most valuable and choice cordial, more particularly for its medicinal properties.

PINE APPLE RUM CORDIAL.

Slice two pounds of ripe pines into a wide necked stone jar, and add,

Nutmeg and cloves, bruised, each	1 oz.
Cinnamon, bruised	½ oz.
Candied orange, lemon, and citron, sliced, each	1 oz.
Thin yellow peel of three lemons.	
Sugar-candy, broken small	14 oz.
West India preserved ginger, sliced	3 oz.
And its syrup.	
Pickled gum-arabic, dissolved	2 oz.
White currant jelly, warmed	4 oz.
Lemon-juice	¼ pint
Fine old Jamaica rum	5 qrts.

Fasten the bung in tight, and wire it; put hot pitch over it, and tie leather over all. Set it in hot water near the fire a whole day, after which, shake it two or three times daily for a month, and keep it a year or more. Then strain off the liquor, filter it clear as crystal, wash out half pint bottles with a gill of white wine, and fill, corking and sealing well. It is a beautiful and rich cordial, and highly recommended.

RICH RED PEPPERMINT CORDIAL.

Rub one drachm of essential oil of peppermint, with half a pound of loaf sugar, and four table-spoonfuls of brandy, in a stone mortar, until perfectly combined, and mix it well amongst two quarts more of the same spirit. Pour this into a stone jar, upon the following ingredients, and stop up the jar immediately, sealing the cork, and bladder over that.

Old sherry wine - - - -	1 bottle
Proof spirit of wine - - - -	2 qrts.
Seville orange-juice - - - -	½ pint
Sugar-candy, broken fine - - -	6 oz.
Best loaf-sugar, broken fine - - -	12 oz.
Cinnamon and cloves, bruised, each - -	½ oz.
Ginger and nutmeg, ditto - -	1 oz.
Smyrna raisins, stoned - - -	1½ lbs.
Isinglass, dissolved - - - -	2 oz.
Candied lemon and citron, sliced, each -	1 oz.
Strong red cordial water - - -	1 pint.

Shake the jar well twice daily for a month, keeping it in a warm place; then strain off the cordial, and filter it through muslin and paper, till clear as spring water. Put it into small

bottles which must be corked well and sealed, and in a month it will be very rich and fragrant.

EXCELLENT GREEN GAGE CORDIAL.

Boil eight pounds of the ripe fruit sliced, in as much rich syrup, previously made, as will just cover them, very slowly until tender; take out the fruit, and rub it into a fine pulp in an earthenware bowl; boil up the syrup again, and skim it thoroughly. Put both pulp and syrup into a clean stone jar, and add,

White currant jelly, roughed - -	¼ lb.
Dates and figs, sliced, each - - -	¼ lb.
Seville orange juice - - - -	½ pint
Sherry wine - - - - -	3 pints
Fresh rich calf's feet jelly, roughed - -	1 pint
Isinglass, dissolved in a little white wine -	1 oz.
Candied lemon, citron, and orange, sliced -	½ oz.
Preserved West India ginger, sliced - -	2 oz.
Cinnamon and cloves, beaten, each - -	½ oz.
Nutmeg and pimento, beaten fine, each -	1 oz.
Lemon thin rinds - - - -	½ oz.
Proof spirit of wine - - -	3 qrts.

Stop up the jar, sealing the cork, and set it in a pan of hot water on the fire, or a warm hearth, to infuse eight hours. Then shake it well, and repeat the hot water bath daily for a week. Keep it a year in a dry store room, then strain it from the lees, and filter until it is beautifully fine. Bottle and seal the corks, and in six months more it will be fit for use. It is deserving of the high character it bears.

RICH PALE FRUIT CORDIAL.

Warm a pound of white currant jelly, and a quart of newly made calf's feet jelly, put them into a china bowl, with the thin yellow rinds of four lemons, and a bottle of old Lisbon wine, and blend them thoroughly. Pour this mixture into a large stone jar and add,

Candied angelica and preserved ginger, sliced, each - - - - - 4 oz.
Candied lemon, citron, and orange, sliced, each ½ oz.
Apricot jelly, preserved jarganelle pears or peaches, of any or all of them - - - 3 oz.

Seville orange-juice and pulp - -	¼ pint
Best ginger, bruised - - - -	2 oz.
Cinnamon and mace, beaten, each - -	½ oz.
Cloves and nutmeg, ditto - -	1 oz.
White sugar-candy, ditto - -	6 oz.
Isinglass, dissolved - - - -	1 oz.
Gum-arabic, dissolved - - -	1 oz.
Pale sherry wine - - - -	1 bott.
Proof spirit of wine - - - -	4 qrts.

Cork the jar tight; and seal it, tie wet bladder over that, and set it in a pan of hot water, to simmer, six hours at least. Next day let it be shaken an hour, and set it in a cool oven, with the door open, a day or two, shaking it well twice daily. Keep it in a dry place twelve months or more; then strain, filter, and bottle it, using the best corks, and sealing with wax. In six months afterwards it will be excellent, though longer keeping would increase the richness and improve the flavour.

THE RED SPICE CORDIAL.

Jamaica pepper, cloves, and nutmeg, bruised, each	2 oz.
Mace and cinnamon, beaten, each - -	1 oz.
Best race ginger, bruised - - -	2 oz.

Caraways, corianders, and cardamoms, bruised, each	½ oz.
Sugar-candy, beaten fine	12 oz.
Gum-arabic, dissolved	½ oz.
Isinglass, dissolved	2 oz.
Sweet almonds, blanched and beaten	2 oz.
Bitter, ditto	½ oz.
Smyrna raisins, stoned	¾ lb.
Prunes, stoned and sliced	½ lb.
Srong red cordial water	1 pint
French brandy	2 qrts.
Proof spirit of wine	3 qrts.

Beat the almonds to a paste with a little of the spirit, put all the above into a stone jar, corking and sealing well. Tie leather over the cork, and let the ingredients infuse two days in hot water; set on a slow fire, and kept simmering the whole time. Shake it occasionally, two months, and keep it two years in a dry cool place. Then strain and filter it fine and clear. Put it into small bottles, cork and seal them well, and in three months it will be fit for use. It is a rich and very wholesome cordial, and its utility in large families is a great recommendation.

THE "NE PLUS ULTRA."

Grate off the outer rinds of six fresh lemons, on lumps of best loaf-sugar, and put them, as you proceed, into a bottle of old Madeira wine, in a china bowl. Have ready a pint of warm calf's feet jelly, made very rich; mix it well with the sugar and wine, and cover it with a cloth.

Put into a clean stone jar—

Guava jelly warmed, or the West India preserve of that fruit sliced	¾ lb.
Strawberry, apricot, or peach jelly, roughed	2 oz.
Preserved ginger, sliced	2 oz.
Tamarinds and red currant jelly, roughed, each	1 oz.
Almonds, blanched and beaten	2 oz.
Bitter, ditto	1 oz.
Candied angelica and citron, sliced, each	1 oz.
Orange marmalade and candied lemon, sliced, each	2 oz.
Cinnamon and cloves, beaten fine, each	½ oz.
Jamaica pepper and nutmeg, ditto	1 oz.
Isinglass, dissolved in white wine	2 oz.
Lemon-juice	¼ pint
Old crusted port wine	1 pint
French brandy	2 pints
Jamaica rum	1 pint
Proof spirit of wine	2 qrts.

Beat the almonds with a little of the spirit, and rub the paste into the port wine. Pour in upon all the above the contents of the bowl; put in the cork, seal, and tie wet bladder over. Shake the bottle well half an hour, set it, in boiling water, on the fire twenty minutes; then remove it off the fire to the side, and let simmer only, for two or three days. Then shake it daily for ten minutes at once, and in a fortnight store it in a dry, cool room. Keep it eighteen months, then strain, and filter it three or four times through double new flannel, until it is perfectly bright. Rinse your pint bottles out with brandy, fill them, dip the corks in the same, and seal with best wax. Keep it six months in glass and it will be excellent.

STRONG RED CHERRY CORDIAL.

Put into a three gallon stone jar the following—

Jamaica pepper and nutmeg, bruised, each -	1 oz.
Cinnamon and cloves, beaten, each - -	½ oz.
Best ginger, bruised - - - -	1 oz.

Dates and figs, sliced, each	9 oz.
Gum-arabic, dissolved	1 oz.
Isinglass, dissolved	1 oz.
Candied citron and lemon, sliced, each	1 oz.
Sweet almonds, blanched and beaten	2 oz.
Bitter, ditto	½ oz.

Fill the jar to within six inches of the top, with ripe red cherries, picked from the stalks, (using no unsound ones or any that are specked); scatter sifted loaf sugar on the fruit as you proceed; put in a quart of French brandy, and two bottles of sherry wine, then just cover the fruit with proof spirits of wine. Put in the cork, fasten it with wire, seal it well, and tie double wet bladder over all. Keep it in a cellar nine months, then strain off the liquor; press the fruit in a hair bag, and add the result to the larger quantity. Stir them well together, then leave it two hours to settle, pour off the clear, and filter it beautifully bright. Rinse half pint and pint bottles with brandy, fill, cork, and seal them. Then add any strong white wine to the dregs, mix well, and filter them also; but when bottled, seal these corks with green wax to distinguish them, or label.

THE WENTWORTH CORDIAL.

Slice four pounds of ripe pines into a wide stone jar, pour upon them two bottles of good old west India Madeira, made pretty warm, and cover it up quickly with wet bladder, or leather tied closely over. Let it stand in a warm place, six or seven days; then put into a two gallon stone jar,

Strawberry jelly and preserved ginger, sliced, each	2 oz.
White currant jelly and raspberry jam, each	3 oz.
Candied lemon and citron, sliced, each	1 oz.
Cinnamon, nutmeg, and cloves, bruised, each	½ oz.
Smooth sugared caraways, bruised	1 oz.
Candied angelica and candied ginger, sliced, each	1 oz.
Best race ginger, bruised	1 oz.
Isinglass, dissolved in a little cold water	2 oz.
Muscatel raisins, stoned and sliced	¾ lb.
London barley-sugar, broken fine	¼ lb.
Sugar-candy, broken fine	½ lb.
French white brandy	2 qrts.
Proof spirit of wine	3 qrts.
Yellow rinds of four lemons.	
Juice of six lemons, strained.	

Cut the pine fruit in pieces the size of dice, add them, with the infusion, to the other ingre-

dients, and stop up the jar securely. Set it in boiling water to infuse four or five days; then shake well, and keep it in a warm place, six or seven weeks. In nine months, strain, and filter the cordial, until it is perfectly fine and bright, bottle it, and seal the corks. If well kept it is a choice cordial.

ANISEED CORDIAL.

Put into a stone jar—

Aniseeds	¼ lb.
Coriander seeds, bruised	1 oz.
Cinnamon and cloves, beaten, each	½ oz.
Nutmeg and pimento, ditto	1 oz.
Candied lemon and citron, sliced, each	1 oz.
Best loaf-sugar, broken small	20 oz.
Gum-arabic, dissolved in water	1 oz.
Purple beet-root, boiled, four or five slices	
Thin yellow rinds of lemons	½ oz.
Lemon-juice, strained	2 table-spoonfuls
Proof spirit of wine	4 quarts
Strong red cordial water	2 quarts.

Fasten the cork with wire, and seal it; then set the jar in hot water, six or seven hours,

simmering fast all the time. Shake it well two or three times daily for a week, and leave it to infuse six months; then strain, filter clear, and put it in small bottles. Seal the corks, and label.

THE HEREFORD CORDIAL.

Pare, core, and slice, any sharp flavoured apples, about ten pounds' weight, and stew them with an ounce of bruised cloves, a pound of loaf sugar, and a quart of water, in a covered jar, until they are reduced to a plup. Strain and press this through a sieve and boil it again, skimming and stirring well until you have a clear jelly. Put into a clean stone jar —

Rich orange marmalade, sliced	½ lb.
Preserved and candied ginger, sliced, each	¼ lb.
Candied lemon and citron, sliced, each	1 oz.
Clarified honey	3 oz.
Cinnamon, cloves, and nutmeg, bruised, each	½ oz.
Ginger, bruised	1 oz.
Sweet almonds, blanched and beaten fine	1 oz.

Bitter almonds, blanched and beaten fine	½ oz.
Yellow rinds of fresh lemons, minced	½ oz.
Lemon-juice	2 table-spoonfuls
Isinglass, dissolved	1 oz.
Gum-arabic, dissolved	1 oz.
French white brandy	3 qrts.
Proof spirit of wine	2 qrts.

Beat the almonds in a stone mortar, with a little of the brandy; pour the apple jelly while warm into the jar, and add the spirits at last. Secure the cork with wire, and tie wet bladder over it, set the jar in hot water seven or eight hours to infuse, very gradually; shake it well often for a week, and store it in a dry room twelve months. Then strain off the liquor clear, and filter it, many times, through a new jelly-bag, until perfectly fine and bright. Rinse small bottles with any strong white wine, and fill them, sealing the corks. Keep it six months longer, and it will be a valuable and invigorating cordial. It is highly recommended.

BEAUTIFUL PEARL CORDIAL.

Boil candid lemon and citron, of each two ounces, candied ginger three ounces, all sliced, and best, race ginger four ounces bruised, in three pints of water, twenty minutes, skimming them well. Strain, and filter the liquor through a jelly-bag twice or three times, until it is perfectly clear, and make a simple strong jelly of it with harts-horn shavings; filter this beautifully bright, and pour it into a clean stone jar upon—

White currant jelly, roughed - - -	¼ lb.
Sweet almonds, blanched and beaten fine -	2 oz.
Bitter almonds, ditto -	1 oz.
White sugar-candy, broken small - -	12 oz.
Conserve of white roses - - -	3 oz.
Preserved ginger, sliced - - -	2 oz.
Cinnamon and mace, beaten, each - -	½ oz.
Best isinglass, dissolved in cold water -	2 oz.
Lemon-juice, strained - - -	¼ pint
Proof spirit of wine - - - -	4 qrts.

Beat the almonds with some of the spirit of wine, then rub that paste well into the conserve of roses, and add to the rest. Drive in the cork, and boil the juice and pulp of six pounds of fine clear Malaga grapes, with a

tea-cupful of water, and half a pound of crushed and sifted white sugar-candy, twenty minutes, stirring and skimming off the seeds till clear of them. Filter this while warm, bright as you can possibly get it, and pour it to the other ingredients. Secure the cork, and tie leather or wet bladder doubled over it. Shake the jar well two or three times daily for three weeks; then put it in a dry room, and keep it six months. Then strain off the cordial, filter it until clear as spring water. Rinse clean large phials with proof spirit of wine, and fill them, cork well and seal; keep it thus twelve months, then use it.

RICH ROSE CORDIAL.

Make a strong infusion of red roses as at page 263; put a quart of it into a clean stone jar with,

Conserve of roses - - - -	¼ lb.
Srong red cordial water - - -	1 pint
Red-currant jelly, roughed - - -	4 oz.
Cinnamon and cloves, bruised, each - -	1 oz.

Gum-arabic, dissolved in water - -	½ oz.
Isinglass, ditto - - -	2 oz.
Sweet almonds, blanched and beaten - -	1 oz.
Bitter, ditto - -	1 oz.
Lemon-juice - - - - -	1 oz.
Smyrna raisins, stoned and cut - -	10 oz.
Sugar-candy, bruised - - -	12 oz.
Candied citron, sliced - - -	1 oz.
French brandy - - - -	3 qrts.
Proof spirit of wine - - - -	2 qrts.

Beat the almonds with rose water to a paste, rub that well with the conserve, and slice the mass into the jar. Put in the cork, and secure it in the usual way. Infuse, by setting the jar in hot water four hours, each day, for a week, and shaking it well at intervals. Store it in a dry room eighteen months, at least, as it requires more time than most other cordials, if to be in perfection. Then strain, and filter it clear, which will require many passings through thickly folded fine flannels, and finally through paper. Fill white glass bottles, cork and seal well, keep it six months longer and it will be beautifully mellow and richly scented.

INCOMPARABLE COWSLIP CORDIAL.

Put a peck of fresh picked cowslip-pips into a stone jar, pour upon them a bottle of sherry wine, mixed with a pint of pure water, and made scalding hot (not boiled); put in the bung immediately, and let them infuse three days by the fire side. Put into a large stone jar.

Fresh cowslip-pips, cut small	2 qrts.
The juice of three pomegranates, strained.	
Madeira wine	2 qrts.
Cinnamon and cloves, beaten, each	½ oz.
Barley-sugar, beaten	10 oz.
Best ginger, bruised	1 oz.
Candied angelica and preserved ginger, each	2 oz.
Candied lemon and citron, sliced, each	1 oz.
Isinglass, dissolved	1 oz.
Sweet almonds, blanched and beaten	3 oz.
Bitter, ditto	½ oz.
Lemon-juice	1 oz.
White currant and apricot jelly, each	1 oz.
Calf's feet jelly, roughed a little	6 oz.
Proof spirit of wine	4 qrts.
Saffron water to colour.	

Strain the infusion of cowslip flowers, beat the almonds to a paste with a little of it, add both

to the other ingredients, and fasten the bung with wax and wire. Set the jar in hot water six hours, then shake it well for twenty minutes, and let all infuse three or four weeks in a warm room. Keep it twelve months; then strain off the liquor, filter it repeatedly until it is bright and clear as amber. Put it into small bottles, cork and seal well. In six months its flavour and scent will be delightful.

RICH CLOVE CORDIAL.

Put into a large stone jar—

Cloves, whole	¼ lb.
Cinnamon and nutmeg, beaten, each	½ oz.
Red currant jelly, warmed	4 oz.
Sugar-candy, broken small	10 oz.
Candied citron, orange, and lemon, sliced, each	1 oz.
Isinglass, dissolved	1½ oz.
Coriander seeds, bruised	½ oz.
Preserved ginger, sliced	3 oz.
Almonds, blanched and beaten	2 oz.
Bitter, ditto	1 oz.
Best loaf-sugar, beaten	9 oz.
Red cordial water	1 pint
Proof spirit of wine	4 qrts.

Beat the almonds with a little of the cordial water. Stop up the jar effectually, and shake it well daily for a month; then put it away in a dry room, and let it stand twelve months. Strain, and filter clear, put it into small bottles, cork and seal them well. It will be fit for use in two months, but further age will improve it.

STRONG PALE SPICE CORDIAL.

Put into a stone jar—

Pimento and nutmeg, beaten, each - -	1 oz.
Cinnamon and cloves, ditto - -	1½ oz.
Smooth sugared almonds, beaten - -	1 oz.
Smooth caraways and cardamoms, beaten, each	1 oz.
White sugar-candy, broken small - -	10 oz.
Candied angelica and citron, sliced, each -	1 oz.
Isinglass, dissolved - - - -	1 oz.
Gum-arabic, ditto - - - -	1 oz.
Lemon-juice - - - -	¼ pint
The rinds of three lemons.	
Proof spirit of wine - - - -	4 qrts.
Ambergris - - - - -	2 grs.
Strong saffron cordial water - - -	1 pint.

Beat the almonds, with some of the spirit, to a paste; have all the other ingredients ready

in the jar, then add the ambergris to the paste, and combine them by rubbing well. Put this in the jar, and close it up safely immediately; tie wet bladder over all, and shake it well three or four times daily for a week. Keep it twelve months in a store-room, then strain, and filter it fine. Bottle, cork, and seal well, and in three months more use it. This is a beautifully fragrant and strong cordial.

THE BELGIAN CORDIAL.

Bruise twelve pounds of fine Hamburg white grapes, press the juice and pulp through a sieve, and boil it with six pounds of clarified honey, stirring and skimming it well, until you have a fine clear jelly. Put it in a stone jar and add,

Madeira wine - - - -	1 bottle
Proof spirit of win - - -	4 quarts
Malaga raisins, stoned and minced -	½ pound
Oil of sweet almonds - - -	1 oz.
Bitter almonds, beaten fine - -	½ oz.
Red-currant jelly, warmed - -	2 oz.

Cinnamon and cloves, beaten fine	½ oz.
Nutmeg and Jamaica pepper, ditto	1 oz.
Lemon-juice and pomegranate-juice each	2 table-spoonfuls
Candied orange and lemon peel, sliced, each	1 oz.
Gum-arabic, dissolved in cold water	2 oz.

Beat the oil in a marble mortar, with a table-spoonful of brandy, and mix it with the bitter almonds, when beaten, with a small quantity of the spirit of wine. Cork the jar, and seal it, then cover all with wet bladder, tied closely. —Shake it well, and set in a pan of boiling water, ten minutes; after this, let the water only simmer but that continually, six or seven hours. Shake it well once daily, for a week; then put it in a cool dry cellar for twelve months. Then strain and filter it, until it is perfectly clear. Put it into small bottles, cork and seal well, and keep it six months longer.

MARTINIQUE NOYEAU.

Put into a stone jar—

Preserved guavas and their syrup, or the jelly of that fruit - - - -	½ lb.
Oil of sweet almonds - - -	1 oz.
Sweet almonds, beaten fine - - -	1 oz.
Bitter, ditto - - -	1 oz.
Preserved ginger - - - -	2 oz.
And its syrup.	
Cinnamon and cloves, beaten, each - -	½ oz.
Nutmeg and pimento, ditto - -	½ oz.
Jamaica ginger, beaten - - -	½ oz.
Candied citron and lemon, sliced, each -	1 oz.
White sugar-candy, beaten fine - -	14 oz.
Proof spirit of wine - - - -	5 qrts.

Beat the oil with a little brandy in a mortar, and mix it with the almonds, when beaten to a paste, with orange-flower water. Stop up the jar securely, and let it remain in a warm room, or in the sun, shaking it often, for a fortnight. Keep it in the jar twelve or fifteen months; then strain it, and filter repeatedly until it is as clear as spring water. Rinse phials, or half-pint bottles, with any white wine, drain them and fill. Cork and seal well.

In six months it will be fit for use, if required, but will improve greatly with age.

A CALABRIAN CORDIAL.

Boil the juice and pulp of ten pounds of black grapes, with half a pint of claret, in which half an ounce of Italian macaroni is dissolved; half a pint of lime-juice, and four pounds of white sugar-candy, broken small. Skim it well, stirring all the time it boils, until it seems clear; then filter it through a flannel bag, and boil it again twenty minutes, but very slowly. Pour it into a clean stone jar, and add thereto,

Genuine honey, clarified	1½ lbs.
Sun raisins, sliced fine	½ lb.
Candied dates, sliced	¼ lb.
Figs, sliced	¼ lb.
Lime-juice	½ pint
Cinnamon, beaten	1½ oz.
Nutmeg and cloves, bruised, each	1 oz.
Jamaica pepper, bruised	1 oz.
Gum-tragacanth, dissolved	1 oz.
Isinglass, dissolved	2 oz.

Sweet almonds, beaten - - -	2 oz.
Bitter, ditto - - -	2 oz.
Best ginger, bruised - - - -	2 oz.
Proof spirit of wine - - - -	6 qrts.
French brandy - - - -	2 qrts.

Observe that the honey should be genuine, and effectually clarified. It will be safe to do this at home. Beat the almonds with a little spirit and ambergris, or any other scent is recommended. Cork the bottle, and tie wet bladder doubled over it; set it in the sun for a week, shaking it often, or in a warm room. Keep it eighteen months; then strain and filter it beautifully clear. Put it into small bottles, seal the corks, and keep it six or twelve months longer, if to be excellent. It may be made a fine red colour, by adding the red strong cordial water (p. 237.), or some slices of purple beet-root, previously boiled.

PINK NOYEAU.

Blanch a hundred apricots, peach, and nectarine kernels, put them into a stone jar, and pour on them half a gallon of proof spirit of wine, and then add

Cinnamon	½ oz.
Cloves and nutmeg, beaten, each	1 oz.
Oil of sweet almonds	1 oz.
Bitter almonds, blanched and slit	½ oz.
Sweet, ditto	1 oz.
White sugar-candy, beaten fine	12 oz.
Gum-arabic, dissolved	1 oz.
Proof spirit of wine, coloured with boiled beet-root	3 pints.

Stop up close, and let all infuse six months. Then filter and bottle.

A CADIZ CORDIAL.

Clarified honey	1½ lbs.
Zante currants, picked and bruised	½ lb.
Hartshorn, plain jelly, warm	½ lb.
Pistachio nuts, blanched and beaten	3 oz.
Sweet almonds, ditto	1 oz.
Bitter, ditto	½ oz.

Cayenne pepper and cinnamon, beaten, each	¼ oz.
Nutmeg and cloves, ditto	1 oz.
Malaga white grapes, pulp and juice	1 qrt.
Candied lemon, citron, and orange, sliced, each	1 oz.
Isinglass, dissolved in white wine	2 oz.
Sherry wine	3 qrts.
Proof spirit of wine	2 qrts.

Beat the nuts and almonds in a stone mortar, with some of the wine; put all the ingredients into a stone jar, tie bladder over the cork, and set it in a saucepan of hot water to infuse, five or six hours; then shake it well, and expose it to the rays of sun, or keep it in a warm room for a month, shaking daily. Keep it in a dry store-room, twelve months; then strain, filter and bottle. Seal the corks, and in six months more it will be fit for use.

THE ADMIRAL'S STRONG SANGAREE.

Put into a stone jar,

Cherry brandy	1½ pints
Lime-juice	¼ pint
Madeira wine	3 pints
French brandy	3 qrts.
Guavas, preserved, sliced	¾ lb.

Candied citron and lemon, sliced, each	2 oz.
Preserved ginger, sliced	2 oz.
Cinnamon and cloves, beaten fine, each	½ oz.
Nutmeg and Jamaica pepper, ditto	1 oz.
Pistachio nuts, blanched and beaten	2 oz.
Bitter almonds, ditto	½ oz.
Gum-arabic, and gum-dragon, dissolved, each	¾ oz.

Beat the almonds and nuts to a paste, with a spoonful of orange-flower water. Make a pleasant mixture of the Madeira, lime-juice, and loaf sugar; pour it to the rest, cork and seal the jar, and set it in hot water, to infuse, the greater part of a day. In twelve hours, shake it well, and keep it in a warm temperature six weeks; after which it may be stored. In twelve or fifteen months strain it off, filter it several times, until it is beautifully bright, then put it in small bottles, which cork well, and seal, and in six or eight months more it will be excellent.

A SPANISH CORDIAL.

Put into a stone jar —

Malaga white grapes, the juice and pulp	3 pints
Pomegranate-juice	½ pint.

Seville orange, thin rinds - - -	½ oz.
Candied lemon and citron, sliced, each -	1 oz.
Preserved ginger and honey, each - -	2 oz.
Cinnamon, cloves, and nutmeg, beaten, each -	1 oz.
Caraway and coriander seeds, ditto -	½ oz.
Jamaica pepper, beaten - - -	1 oz.
Isinglass, dissolved in water - - -	2 oz.
Gum-dragon, dissolved in water - -	½ oz.
French brandy - - - -	3 qrts.
Proof spirit of wine - - - -	2 qrts.
Sugar-candy, beaten fine - - -	1 lb.
Figs and dates, sliced, each - - -	½ lb.

Boil the honey and sugar-candy with the grape-juice half an hour or more, skimming it well, and adding the whites of two eggs beaten to a froth, continue that process ten minutes longer. Stop up the jar securely, and set it in the sun for a month, or in a warm room, and if in the winter, near the fire. Shake it daily, and in six weeks set it aside. Keep it twelve months, then strain and filter often, until quite clear, then bottle, and keep it another year. It is highly spoken of.

THE PROVOST'S CORDIAL.

Mulled claret - - - -	1 bott.
Madeira wine - - - -	2 bott.
French brandy - - - -	1 bott.
Rich isinglass jelly, roughed - - -	1 qrt.
West India preserved ginger, sliced - -	½ lb.
Oil of sweet almonds - - - -	1 oz.
Oil of cloves - - - - -	½ oz.
Syrup of lemons - - - -	1 oz.
Syrup of cloves - - - -	½ oz.
Cinnamon and mace, beaten, each - -	½ oz.
Nutmeg and allspice, ditto - - -	1 oz.
Muscatels, stoned and shred - - -	½ lb.
French plums, ditto - - - -	1 lb.
Thin rinds of lemons - - - -	½ oz.
Noyeau - - - - -	1 pt.

Incorporate the oils with a little of the brandy in a stone mortar, put all into a stone jar, and let them infuse, set in the sun a month or six weeks. In six months, strain and filter clear; then colour as you please, and bottle. This excellent cordial deserves age.

THE KIRKWALL CORDIAL.

Scotch small still whiskey - - -	1 qrt.
Sherry wine - - - - -	3 qrts.

Cherry brandy	1 pt.
Rich isinglass jelly	1½ lbs.
Cinnamon and cloves, bruised, each	½ oz.
Nutmeg and Jamaica pepper	1 oz.
Allspice	½ oz.
Preserved ginger, sliced	2 oz.
Candied orange and lemon, each	1 oz.
Candied citron and ginger	1 oz.
Red currant jelly, roughed	2 oz.
Damson cheese, sliced	2 oz.
Syrup of lemons	1 oz.
Oil of almonds	1 oz.
Smooth cardamoms and corianders, bruised, each	½ oz.
Lemon peel, pared thin	½ oz.

Blend the oil thoroughly with some of the spirit, put all into a stone jar and let them infuse, in a hot water bath, eight hours. Then set in a warm room for a month. At the end of six months, strain, and filter perfectly clear; colour it with beet-root liquor, and bottle. Keep it nine months longer at least.

A STRASBURGH CORDIAL.

Rich ice punch	3 qrts.
French brandy	2 qrts.
Hartshorn jelly, roughed	1 qrt.

Blanche-mange, fresh made - - -	3 oz.
Vanilla cream, or almond cream, fresh -	1 oz.
Sweet almonds, blanched and beaten -	1 oz.
Bitter, ditto, ditto - - - -	1 oz.
Cinnamon and nutmeg, beaten, each - -	½ oz.
Allspice - - - - -	1 oz.
Candied dates and figs, sliced, each, - -	6 oz.
Candied citron and lemon - - -	1 oz.
Candied ginger and orange - - -	1 oz.
Oil of cloves - - - - -	1 oz.
Essence of lemon - - - -	¼ oz.
Thin rinds of lemon - - - -	½ oz.
Lime-juice - - - - -	1 oz.

Incorporate the oil with some of the spirit, beat this with the almonds to a smooth paste, add the essence last, and putting all into a stone jar, stop it up quickly. Infuse them a month then store it in a proper temperature, and keep it a year; then strain, and filter it perfectly bright, colour with bright yellow; bottle, cork, and seal. In three months it will be a delightful compound.

CAPTAIN METCALF'S CORDIAL.

Preserved guavas, sliced - - -	½ lb.
Preserved West India ginger - -	¼ lb.

Jamaica pepper and nutmeg, beaten fine, each	¾ oz.
Cayenne pepper	¼ oz.
Cinnamon and cloves, each	½ oz.
Zante currants, washed and picked	4 oz.
Lime-juice, and sun raisins, shred, each	2 oz.
Candied citron and lemon, sliced, each	1 oz.
Pistachio nuts, blanched and beaten	2 oz.
Sweet almonds, ditto	1 oz.
Bitter ditto, ditto	½ oz.
Syrup of cloves	½ oz.
Essence of Bergamot	1 drachm
Strong mucilage of isinglass	1 pt.
Madeira wine	2 qrts.
Old Jamaica rum	1½ qrts.
French brandy	2 qrts.

Blend the essence with some of the brandy, and add the last thing. Infuse all in a stone jar, well secured, a month; and in ten months more strain, filter beautifully fine, and colour with beet-root liquor. Then bottle, cork well, and seal. It will be fit for use in six months: but keep it to be three years old, if to be in perfection. This is a truly excellent cordial, and is in high repute.

WELSH CAPILLAIRE.

Clarified honey - - - -	1½ lbs.
Preserved ginger - - - -	½ lb.
Strong raisin wine - - - -	3 qrts.
Proof spirit of wine - - - -	2 qrts.
Candied lemon and citron, sliced, each -	1 oz.
Red currant jelly - - - -	2 oz.
Sugar-candy, beaten fine - - -	4 oz.
Isinglass, dissolved in a little water - -	1 oz.
Sweet almonds, beaten to a paste - -	2 oz.
Bitter, ditto, ditto - - - -	½ oz.
Thin rinds of Seville oranges - -	1 oz.
Lemon-juice, strained - - -	1 oz.

Clarify the honey to the highest extent; beat the almonds with a spoonful of the wine, and infuse all in a jar two months. Then strain, and filter it bright; colour it with light yellow, and bottle it. This is a pleasant, but not strong cordial; and should be kept in a cool room, until two years old to be excellent.

TARAXACUM CORDIAL.

Dandelion roots, well washed and sliced -	½ lb.
Dandelion, young spring leaves, bruised -	2 qrts.
Red sage cordial water - - -	1 pt.

Muscatel raisins, stoned and cut	1 lb.
Dates and figs, sliced	½ lb.
Cinnamon and cloves, beaten fine, each	½ oz.
Nutmeg and allspice	1 oz.
Oil of sweet almonds	1 oz.
Bitter almonds, beaten fine	1 oz.
Preserved ginger, sliced	4 oz.
Candied angelica and citron, each	1 oz.
Lemon thin rinds	1 oz.

Incorporate the oil with a spoonful of brandy, beat the almonds with the same, and infuse all in a jar, with a gallon of proof spirit of wine, one month. Then strain and filter clear, and bottle. This valuable cordial will improve greatly with age, and is highly esteemed.

THE ALDERMAN'S CORDIAL.

Strong ratafia	1 pt.
Noyeau	½ pt.
Cherry brandy	1 pt.
French brandy	2 qrts.
Rich isinglass jelly, roughed	1 qrt.
Madeira wine	2 qrts.
Cinnamon strong water	1 oz.
Citron, ditto	1 oz.
Spirit of caraways	½ oz.
Spirit of corianders	½ oz.

Syrup of black cherries	2 oz.
Syrup of lemons	1 oz.
Syrup of cloves	1 oz.
Blanche-mange	4 oz.
Best barley sugar, beaten fine	6 oz.
White sugar candy, ditto	8 oz.
Lemon-juice	1 oz.
Thin yellow rinds of lemon	1 oz.

Put the above into a stone jar, cork and seal, tie bladder over all, and let the ingredients infuse a month, in a warm situation. Then set it aside nine months, when you may strain, and filtering it clear, colour with red beet-root liquor; then bottle, seal, and keep it six months longer.

A JAMAICA CORDIAL.

Fine old rum	3 qrts.
French brandy	2 qrts.
Preserved guavas, sliced	1 lb.
Preserved ginger, ditto	½ lb.
Candied lemon and citron, ditto	1 oz.
Pistachio nuts, blanched and beaten	2 oz.
Pomegranate-juice, strained	1 oz.
Thin yellow rinds of lemons	1 oz.
Sweet almonds, blanched and beaten	1 oz.

Sugar-candy	6 oz.
Refined liquorice	1 oz.
Rich isinglass jelly, roughed	8 oz.
Gum-arabic, dissolved	1 oz.

Beat the nuts and almonds with a spoonful of the spirit, to a fine paste. Infuse the whole in a jar, as before directed, and keep it in a dry room twelve months. Then strain, and filter very clear, use what colouring you please, and put it in small bottles, which seal, and keep it twelve months longer. It is a very strong and rich cordial.

THE SASSAFRAS CORDIAL.

Sassafras chips	½ lb.
Compound extract of sarsaparilla	2 oz.
Gum-arabic, dissolved in white wine	1 oz.
Juniper berries, bruised	1 oz.
Pistachio nuts, blanched and beaten	2 oz.
Syrup of lemons	1 oz.
Rosemary flowers, shred fine	2 oz.
Sweet marjoram, shred fine	1 oz.
Candied lemon and citron, sliced, each	1 oz.
Sugar candy, beaten fine	9 oz.
Muscatel raisins, stoned and cut	12 oz.
Sherry wine	3 qrts.
Proof spirit of wine	2 qrts.

Beat the nuts with a little of the wine, put all into a jar, cork and seal. Set it in a hot water bath, and let it infuse eight hours each day, for a week in that condition. Keep it two months; then strain and filter, and use it when wanted. Age will however much improve it.

A MADRAS CORDIAL.

Boil best rice in soft water until you get rather more than a quart of strong mucilage; strain and boil it twenty minutes longer, with the whites of two eggs, beaten to a froth, and skim well; then filter it until clear, put it in a stone jar and add,

Turmeric - - - - -	½ oz.
Cayenne pepper - - - -	¼ oz.
Sweet almonds, blanched and beaten -	1 oz.
Bitter ditto, ditto - - - -	1 oz.
Smyrna raisins, stoned and shred - -	10 oz.
Cinnamon, mace, and nutmeg, beaten, each -	½ oz
Cloves and pimento - - - -	1 oz.
Coriander, cardamom, cummin, and caraway seeds, bruised, each - - -	½ oz.
Saffron - - - - -	¼ oz.

White sugar-candy, beaten	9 oz.
Candied lemon and citron, sliced	1 oz.
Dried apples and dates, each	3 oz.
Dried cherries and figs, sliced, each	2 oz.
Gum-dragon, dissolved	1 oz.
French brandy	1¼ galls.

Beat the almonds with a little of the spirit, and set all to infuse in a hot water bath, six hours; then in a warm room for a month. Keep it ten months; then strain, and filter perfectly clear, and bottle it. When two years old and upwards, it will be an excellent and very high cordial.

SICILIAN CORDIAL.

Clarified honey	1 lb.
Oil of sweet almonds	1 oz.
Tamarinds	2 oz.
Cinnamon, beaten	1 oz.
Nutmeg and cloves, each	1 oz.
Best race ginger, bruised	1 oz.
Blanche-mange, roughed	4 oz.
Candied angelica, sliced	2 oz.
Candied citron and lemon, each	1 oz.
Rich isinglass jelly	9 oz.
Rinds of lemons, pared thin	1 oz.

Lime-juice - - - -	1 oz.
Sherry wine - - - -	3 qrts.
Proof spirit of wine - - - -	2 qrts.

Infuse all in a jar, six weeks, stopped up closely. Keep it nine months; then strain, and filter clear, colour it a pale red with beet-root liquor, and bottle. If kept long, it is a beautiful mellow cordial, and should not be used until two years old.

PEACH BRANDY.

Peel, stone, and slice, eight pounds of ripe peaches into a stone jar, containing three quarts of French brandy, and six ounces of sugar-candy, broken small; tie bladder over, and let them infuse in a hot water-bath six hours; then stand a week. Skim and filter the liquor clear, put it into a stone jar, and add,

Hawthorn blossom strong water - -	$\frac{1}{4}$ pt.
The peach kernels, blanched.	
Peach water - - - -	$\frac{1}{2}$ pt.
Syrup of peach blossoms - - -	1 oz.
Isinglass jelly - - - -	6 oz.
Preserved ginger, sliced - - -	4 oz.

Apricot jelly	2 oz.
Blanche-mange, roughed	4 oz.
Sweet almonds, blanched and beaten	2 oz.
Bitter, ditto, ditto	½ oz.
Cinnamon and cloves, beaten fine, each	1 oz.
Nutmeg and allspice, ditto	1 oz.
Syrup of lemon	1 oz.
Barley-sugar	6 oz.
Thin rinds of lemons	½ oz.
Madeira wine	1 bott.
Noyeau	3 oz.

Beat the almonds with a small quantity of the wine, to a smooth paste, and stop up the jar securely. Set it in a pan of hot water, and let it stand there, simmering the whole time, eight hours. Then set it in the sun for three weeks, and keep it a year. You may now bottle, having filtered it fine as amber, and in six months more it will be excellent. A few small bottles of it would be exceedingly rich and mellow when three years old.

DUNN'S MELON CORDIAL.

Cut off the rinds of six pounds of ripe melons, take out the seeds and pulp, and slice

them into two quarts of French brandy, in a wide-necked jar; add two pounds of sifted loaf sugar, and set them in the sun to steep a week, closely covered. Then press the fruit, and strain the liquor into a stone jar, and add,

Strong isinglass jelly - - -	2 qrts.
White currant ditto - - -	1 pt.
Proof spirit of wine - - -	1 pt.
Muscatels, stoned and shred - -	1½ lbs.
Preserved West India ginger, shred - -	½ lb.
Candied citron and orange, sliced - -	1 oz.
Cinnamon, beaten fine - - -	½ oz.
Nutmeg and allspice, ditto, each - -	1 oz.
Syrup of cloves - - - -	1 oz.
Syrup of lemons - - - -	1 oz.
Thin yellow rinds of lemon - - -	½ oz.
Sweet almonds, blanched and slit - -	1 oz.
Bitter, ditto, ditto - - - -	1 oz.

Beat the almonds with orange-flower water to a paste, cork the jar, and tie bladder over; set it in a water-bath six or eight hours, then in a warm room a month, or in the sun occasionally. Keep it twelve months; then strain, and filter beautifully clear; and bottle, cork, and seal well, and when twenty months old, it will be excellent.

A DIGESTIVE CORDIAL.

Put into a stone jar,—

Jamaica pepper and nutmeg, beaten, each	1 oz.
Caraway and fennel seeds, bruised, ditto	1 oz.
Angelica and aniseeds, each	½ oz.
Candied citron and lemon, sliced, each	1 oz.
Bitter almonds, blanched and slit	2 oz.
Best Durham mustard, mixed	½ oz.
Camomile flowers, shred	1 oz.
Dandelion roots, washed well and sliced	4 oz.
Elixir of vitriol	1 oz.
Thin rinds of lemons	½ oz.
Cinnamon and mace, beaten, each	1 oz.
Cloves and allspice	1 oz.
Muscatels, stoned and shred	9 oz.
Black cherry cordial	1 pt.
Madeira wine	1 bott.
Proof spirit of wine	4 qrts.

Close the jar securely, and set it in a hot-water bath six hours daily, for four days; then in the sun for a month; shaking it well occasionally. Then strain, and filter perfectly clear; colour it with red beet-root liquor; bottle, cork, and seal well. It will be fit for use in a month, but much improved by further age. A small glass

taken after an unadvisedly full meal, will be attended with the best results.

BEAUTIFUL LAVENDER CORDIAL.

Rich isinglass jelly, warm	1½ qrts.
Claret	2 qrts.
Proof spirit of wine	3 qrts.
Hartshorn shavings	4 oz.
Jar raisins, stoned and cut	12 oz.
Sugar-candy, beaten fine	6 oz.
Sweet almond, ditto	1 oz.
Bitter ditto, ditto	1 oz.
Cinnamon	½ oz.
Cloves and nutmeg, each	1 oz.
Candied ginger and citron, sliced, each	1 oz.
Candied lemon and orange, ditto	½ oz.
Cardamoms, bruised	1 oz.
Red sage leaves	½ oz.
Saffron	2 oz.
Thin rinds of lemons	½ oz.
Lemon-juice	1 oz.
Essential oil of lavender	1 drm.

Put all the other ingredients into a stone jar, beat the almonds with a spoonful of the spirit, and, rubbing the oil with brandy in a mortar, add it at last. Cork up quickly, and infuse in

hot-water bath six hours. Set the jar in the sun for a month, and store it for a year; then filter until beautifully clear, colour it deeper if you choose, with red liquor, and bottle it; cork well, and seal. In nine months more it will be exceedingly fine, and valuable as an exhilarating cordial of the highest character.

DEW DROPS.

White brandy - - - -	3 qrts.
White noyeau - - - -	1 pt.
Proof spirit of wine - - - -	1 pt.
White strong cordial water, page 238 -	1 pt.
White sugar-candy, beaten fine - -	9 oz.
White currant jelly, roughed - -	4 oz.
Rich pale isinglass jelly, ditto - -	10 oz.
Blanche-mange, fresh made - - -	4 oz.
Sweet almonds, blanched and slit - -	1 oz.
Bitter, ditto, ditto - - - -	½ oz.
Candied angelica, sliced - - -	2 oz.
Cardamoms and smooth caraways, bruised, each - - - - -	1 oz.
Rosemary flowers, shred - - -	1 oz.
Elixir of vitriol, not coloured - -	1 oz
Angelica seeds, bruised - - -	½ oz.

Infuse the whole in a clear stone jar, covered safely, for a year; then strain it off, filter exceedingly clear, through three folds of new flannel, previously dipped in hot water, and squeezed dry; and put it into white glass small bottles, first rinsed out with a little proof spirit of wine. Then cork well, seal, and label. In six months it will be fit for use, and exceedingly rich, strong, and mellow.

MONCKTON'S CORDIAL.

Stick six fine Ripston pippins all over with cloves, cut in halves, and roast them, with one small lemon, until tender; then bruise a little, and put them into a stone jar, and pour over them, while hot, two bottles of good sherry wine, tie bladder over, and let them infuse by the fire side, twenty-four hours. Then press the fruit, strain the liquor, and put it into a clean jar, and add,

Juniper berries, bruised - - -	1 oz.
Syrup of lemons - - - -	½ oz.
Syrup of cloves - - - -	1 oz.

Cinnamon, beaten fine	½ oz.
Nutmeg and Jamaica pepper	1 oz.
Candied lemons and citron, sliced	1 oz.
Blanche-mange	4 oz.
Apricot jelly, sliced	2 oz.
Strawberry, ditto	3 oz.
White currant, ditto	4 oz.
Oil of sweet almonds	1 oz.
Thin rinds of lemons	½ oz.
Lemon-juice	1 oz.
Rich isinglass jelly, roughed	1 qrt.
Proof spirit of wine	3 qrts.
Noyeau	1 pt.

Incorporate the oil with a spoonful of the spirit, close the jar safely, and let them infuse in the usual manner, twelve months. Then strain off the cordial, and filter it perfectly clear; add what colour you please, and bottle it. Keep it nine months to be in perfection.

THE MOUNTAINEER'S CORDIAL.

Spirit of Clary	½ pt.
Hawthorn strong water	¼ pt.
Old Malaga wine	3 qrts.
French brandy	2 qrts.
Seville orange-juice	1 oz.

Seville orange peels - - - -	1 oz.
Sugar-candy, beaten fine - - -	9 oz.
Cinnamon and cloves, ditto, each, - -	1 oz.
Nutmeg and pimento - - -	1 oz.
Pistachio nuts - - - -	2 oz.
Sweet almonds, beaten fine - - -	1 oz.
Bitter, ditto, ditto - - - -	½ oz.
Candied citron and lemon peel, sliced -	1 oz.
Bay leaves, shred - - - -	½ oz.
Gum-arabic, dissolved - - -	1 oz.
Gum-dragon - - - -	½ oz.
Lemon-juice - - - -	1 oz.
Thin rinds of lemons - - -	1 oz.

Beat the nuts and almonds to a paste, with a small quantity of the wine; put all into a stone jar, and let them infuse in the usual manner for nine or ten months. Then strain, and filter clear; bottle, cork well, and seal. Keep it until eighteen months old, and it will be a very superior cordial.

SIR JOHN FOWLER'S CORDIAL.

Cherry brandy - - - -	1 qrt.
Raspberry ditto - - - -	1 qrt.
French ditto - - - -	1 qrt.
Sherry wine - - - -	2 qrts.

Rosemary flowers, shred	1 oz.
Sweet marjoram, ditto	1 oz.
Oil of cloves	1 oz.
Cinnamon and nutmeg, beaten fine, each	½ oz.
Jamaica pepper and allspice, ditto	1 oz.
Candied horehound, scraped	1 oz.
Bitter almonds, blanched and beaten	½ oz.
Sweet ditto, ditto	1 oz.
Candied lemon and citron, sliced, each	1 oz.
Elixir of vitriol	1 oz.
Gum-arabic, dissolved in wine	½ oz.
Isinglass	2 oz.
Thin rinds of lemons	1 oz.
Ambergris	2 grs.

Blend the oil with a small quantity of the brandy, then add six ounces of sifted loaf sugar, and the rest of the spirit. Put the whole into a stone jar, and let them infuse in a hot-water bath, eight hours; and in the sun, or warm, for a month. In a year more, strain, and filter clear as possible. Then bottle, and cork well; seal, and keep it six months longer.

M'CORMICK'S CORDIAL.

Rub off the yellow rinds of six Seville oranges on knobs of good loaf sugar, and drop

them, as you proceed, into a bottle of Madeira wine, in a jar; add the juice strained, and a quart of rich isinglass jelly, warm; stir well, and add,

Martinique noyeau - - - -	1 pt.
Strong ratafia - - - -	½ pt.
Proof spirit of wine - - - -	4 qrts.
Red currant jelly, roughed - - -	4 oz.
Preserved ginger, sliced - - -	3 oz
Candied lemon and citron, ditto, each -	1 oz.
Damson cheese - - - -	1 oz.
Blanche-mange - - - -	3 oz.
Gum-arabic, dissolved in water - -	2 oz.
Sugar-candy, beaten fine - - -	9 oz.
Syrup of lemons - - - -	1 oz.
Oil of cloves - - - -	1 oz.
Cinnamon and mace, beaten, each - -	½ oz.
Nutmeg and Jamaica pepper - -	1 oz.
Thin rinds of lemons - - -	½ oz.

Blend the oil with proof spirit, in a mortar, and infuse the whole in a jar in the usual way. Keep it nine months; then strain, filter clear and bottle. Seal the corks, and in a year more it will be fit for use.

RICH LINSEED CORDIAL.

Boil a pound of good linseed in three quarts of soft water, half an hour; then strain it, and boil again, with the whites of two eggs beaten to a froth, skimming well twenty minutes. Filter it while warm, through a flannel bag, into a stone jar and add,

Sherry wine	2 botts.
Old raisin wine	2 qrts.
Proof spirit of wine	1 qrt.
Muscatel raisins, stoned and shred	1 lb.
Refined liquorice	1 oz.
Sweet almonds, beaten fine	1 oz.
Bitter ditto, ditto	½ oz.
Gum-arabic, dissolved	1 oz.
Isinglass, ditto	1 oz.
Figs and dates, sliced, each	6 oz.
Candied citron and lemon	1 oz.
Preserved ginger	2 oz.
Cinnamon, beaten	½ oz.
Cloves and nutmeg, each	1 oz.
Allspice and Jamaica pepper	½ oz.
Lemon-juice	1 oz.
Syrup of lemons	1 oz.

Beat the almonds with a little of the wine. Put all in, and covering the jar close, set it in

a hot-water bath six or eight hours; then expose it to the sun's rays three weeks; after which, keep it a year. Then filter through flannel many times, till clear; colour it with red beet-root liquor; bottle, cork, and seal. Keep it till two years old, and it will be very good. It is highly extolled for its many excellent qualities.

MACE ALE.

Pour five gallons of boiling soft water, on three quarters of a bushel of fresh ground malt; let it stand an hour, then stir well, and in two hours more strain it through a sieve, and boil it an hour with three ounces of good hops, and three ounces of mace beaten. Put it into a cooler, and work it, at the proper temperature, with five table-spoonfuls of fresh yeast; in three days, fill your small cask, and when fermentation has ceased, add,

Mace, beaten - - - -	2 oz.
Cloves and nutmeg, bruised, each - -	2 oz.

Raisins, stoned and cut small	6 oz.
Sugar candy, beaten	4 oz.
Isinglass, dissolved	1 oz.

Bung it up, and let it stand six months; then draw it off clear, and bottle; cork well, and seal. In three months more it will be beautiful.

THE LATE COLONEL MADDEN'S CORDIAL.

Rosemary, picked and shred	1 handfl.
Lemon-thyme	1 handfl.
Cherry brandy	1 pt.
Best jar raisins, stoned and cut	1 lb.
Plain hartshorn jelly, warm	¾ lb.
Almonds, blanched and beaten	1 oz.
Bitter ditto, ditto	1 oz.
Best gingerbread, sliced	2 oz.
Candied lemon and citron, sliced, each	1 oz.
Cinnamon and cloves, beaten, each	½ oz.
Nutmeg and Jamaica pepper	1 oz.
Juice of lemons	1 oz.
Thin rinds of lemons	½ oz.
Oil of sweet almonds	1 oz.
Proof spirits of wine	1 gallon.

Combine the oil with some of the spirit, in a stone mortar; beat the almonds to a paste with

rose water, put the whole into a stone jar, well fastened up, and let it infuse a month in the usual manner. Keep it ten or twelve months in a dry room; then strain and filter perfectly clear; colour it as you please, and add any odour. Then bottle, cork, and seal. This is considered a very choice cordial, and requires age to excel.

AN ITALIAN CORDIAL.

Boil half a pound of the best macaroni, in three quarts of water, until it thickens; then strain, and boil it again with the whites of two eggs, beaten to a froth, and the juice of a lemon, mixed with three ounces of best loaf sugar, skimming well. Strain it again into a clean stone jar, and add,

Madeira wine - - - -	3 qrts.
French brandy - - - -	2 qrts.
Blanche-mange, fresh made - - -	4 oz.
Vanilla cream, ditto - - -	1 oz.
Sweet almonds, blanched and slit - -	1 oz.
Bitter, ditto, ditto - - - -	1 oz.
Cinnamon and cloves, beaten fine, each -	½ oz.

Pimento and nutmeg, beaten fine, each	1 oz.
Candied lemon and citron, sliced	1 oz.
Preserved ginger, ditto	2 oz.
Syrup of peach blossoms	1 oz.
Syrup of lemons	½ oz.
Sugar-candy, beaten	12 oz.

Close all up safely, and set the jar to simmer in a pan of hot water eight or ten hours. Keep it in a cool place three months; then strain, and filter clear, and bottle it. Seal the corks, and in three months more it will be fit for use. It is not a strong, but pleasant cordial, and not likely to improve by greater age.

RICH BITTER CORDIAL.

Green walnuts, gathered in June, and bruised	2 lb.
Fresh young leaves of rue	2 oz.
Sun raisins, shred	9 oz.
Figs and dates, each	4 oz.
Sweet almonds, blanched and beaten	1 oz.
Bitter ditto, ditto	1 oz.
Pimento and cloves, beaten fine, each	1 oz.
Cinnamon and nutmeg	½ oz.
Sugar-sandy	6 oz.
Gum-arabic, dissolved	1 oz.
Caraway and coriander seeds, bruised, each	½ oz.

Pure water - - - -	1½ pts.
Claret - - - - -	4 qrts.
Proof spirit of wine - - -	1 qrt.

Beat the almonds with a little rose water, put all into a stone jar, cover close, and set in the sun for a month, and shake well daily. In six months strain, filter very clear, and colour it red, with beet-root liquor; then bottle it, and keep it three months longer.

THE LATE DR. PARR'S CORDIAL.

Put into a stone jar,

French brandy - - - -	4 qrts.
Fresh gathered common red poppies -	4 lbs.
Figs, sliced - - - -	¾ lb.
Dates, ditto - - - -	½ lb.
Muscatel raisins, stoned - - -	1 lb.
Mace and cinnamon, beaten, each - -	½ oz.
Cloves and nutmeg - - -	1 oz.
Caraway and angelica seeds, bruised, each -	½ oz.
Sugar-candy, bruised - - -	14 oz.
Preserved ginger, sliced - - -	6 oz.
Fresh marigold flowers - - -	2 hfuls.
Balm, shred - - - - -	1 hful.

Cork and seal the jar, tie leather over, and set it in the sun six weeks, shaking it every day.

Then strain the liquor off, and filter it clear; colour, or add scent if you choose, and bottle it. It is highly esteemed by many who have seen its excellent effects upon the constitutions of persons in the decline of life.

AN EXCELLENT CORDIAL.

Conserve of buckbean	6 oz.
Sassafras chips	4 oz.
Compound extract of sarsaparilla	2 oz.
Orange marmalade, sliced	4 oz.
Zante currants	6 oz.
French plums, stoned	6 oz.
Red currant jelly, sliced	4 oz.
Syrup of lemons	1 oz.
Ditto of cloves	1 oz.
Best ginger, bruised	2 oz.
Cinnamon and nutmeg, beaten, each	1 oz.
Candied citron and lemon, sliced	1 oz.
Tamarinds	2 oz.
Isinglass, dissolved	2 oz.
Thin rinds of lemons	½ oz.
Lemon-juice	1 oz.
Sugar-candy, beaten	20 oz.

Put all into a stone jar, add two bottles of Madeira wine, and three quarts of French

brandy; cork and seal, tie leather over all, and let them infuse nine months (the first month in the sun). Then strain, and filter clear, and bottle. Its value to those afflicted with the gout is incalculable.

A RICH SHRUB CORDIAL

Old Rum shrub	3 qrts.
Strong old raisin wine	1½ qrts.
White brandy	1 qrt.
Rich isinglass pale jelly	¾ lb.
White currant ditto, roughed	4 oz.
White sugar-candy, beaten	10 oz.
Preserved ginger, sliced	4 oz.
Cinnamon, beaten	½ oz.
Nutmeg	1 oz.
Cloves and Jamaica pepper, each	½ oz.
Pistachio nuts, blanched and beaten	2 oz.
Sweet almonds, ditto	1 oz.
Bitter ditto, ditto	1 oz.
Elixir of vitriol	1 oz.
Muscatel raisins stoned	12 oz.

Beat the nuts and almonds to a paste, with a little wine; put all into a stone jar, and let them infuse six weeks, in a warm room. When ten

months have elapsed, strain it off, and filter perfectly clear; put it in small bottles, which cork, and seal well, and in six months more it will be excellent.

BYRNE'S MUNSTER CORDIAL.

Old cherry brandy	1 qrt.
Old Cork whiskey	4 qrts.
Rich hartshorn jelly	1 pt.
Tamarinds	2 oz.
Red currant jelly, roughed	4 oz.
Cloves and nutmeg, beaten, each	1 oz.
Syrup of lemons	1 oz.
Candied lemon, citron, and orange, sliced, each	1 oz.
Isinglass, dissolved in water	2 oz.
Smooth caraways and corianders, bruised, each	1 oz.
Angelica seeds	1 oz.
Bitter almonds, blanched and slit	1 oz.
Knotted marjoram, shred	2 hfuls.

Put all into a stone jar, close it safely, and set it in the sun for a month, shaking well every day. Keep it nine months; then strain, and filter it perfectly bright; colour it with red beet-

root liquor, and bottle, cork, and seal. In six months more it will be fit to use, and is much commended.

THE BEDFORD CORDIAL.

Rich isinglass jelly, fresh made	1 qrt.
Old Madeira wine	2 qrts.
Sherry wine	1 qrt.
French white brandy	1 qrt.
Preserved Jarganelle pears, sliced	4 oz.
Ditto West India ginger	3 oz.
Apricot jelly, roughed	2 oz.
Strawberry ditto, ditto	2 oz.
Syrup of cloves	1 oz.
Ditto of lemons	1 oz.
Candied lemon and citron, sliced, each	1 oz.
Ditto angelica, ditto	2 oz.
Ditto dates, ditto	1 oz.
Thin rinds of lemon	1 oz.
Lime-juice	1 oz.
Cinnamon, beaten fine	¾ oz.
Nutmeg and allspice, ditto, each	1 oz.
Ambergris	3 grs.

Put them into a jar, which place in a hot water bath six hours; then shake well daily for a month, set in the sun. Keep it twelve months;

then strain, and filter beautifully clear; colour it with crocus yellow water, and bottle, cork, and seal. In six months it will be excellent.

AN EXCELLENT BITTER CORDIAL.

Green camomile, bruised	3 oz.
Fresh young leaves of rue, ditto	2 oz.
Wormwood, ditto	1 oz.
Garlic, ditto	½ oz.
Seville orange and lemon seeds, ditto, each	1 oz.
Treacle	2 oz.
Juniper berries, bruised	1 oz.
Sugar-candy	10 oz.
Seville orange peel, pared thin	1 oz.
Figs and dates, sliced, each	½ lb.
Smyrna raisins, ditto	1 lb.
Burnt claret	1 bott.
Proof spirits of wine	3 qrts.

Put all into a stone jar, and cover close; set it in a hot water bath ten hours; then shake daily for a month, and keep it a year. Filter it until clear as wine, then colour with red beet-root liquor; bottle, and cork well, seal and keep it three months.

RICH HAMBURGH GRAPE CORDIAL.

Press the juice out of twelve pounds of fine grapes in a tub, and add to them two pounds of strong moist sugar, stirring it well in. Let them ferment four or five days, covered up, if in cold weather; then strain, and afterwards filter into a stone jar, then add,

French brandy	1 qrt.
Proof spirit of wine	1 qrt.
Muscatels, stoned and shred	1 lb.
Preserved ginger, sliced	¼ lb.
Pistachio nuts, blanched and beaten	2 oz.
Almonds, ditto	1 oz.
Bitter ditto, ditto	1 oz.
Candied lemon and citron, sliced, each	1 oz.
Ditto ginger and orange, ditto	1 oz.
White currant jelly, ditto	4 oz.
Preserved ginger, ditto	2 oz.
Apricot jelly, ditto	2 oz.
Gum-arabic, dissolved in white wine	1 oz.
Isinglass, ditto	1 oz.
Thin rinds of Seville oranges	1 oz.
Lemon-juice	¼ pt.

Beat the almonds and nuts to a smooth paste, with a little orange-flower water. Cork up the

jar; and secure it, then set it in the sun, and shake daily for six weeks. Keep it twelve or fifteen months; then strain and filter exceedingly clear, colour it as you choose, and bottle. In a year longer it will be very rich and mellow, and is a strong cordial.

STRONG WATERS.

CITRON WATER.

Take fine citrons, peel of the rinds quite clear, take out the kernels, and slice the fruit into a stone jar, and a little sifted loaf sugar, Pour on them Madeira wine to cover, close up the jar safely, and set it in hot water to infuse, two or three hours; then by the fire side for a week. Draw it off, in a glass still, into a bottle, in which is pounded white sugar-candy and ambergris, and you will have a strong and fragrant water.

CINNAMON WATER.

Put into a stone jar—

Cinnamon, bruised - - -	6 oz.
Nutmeg and Jamaica pepper, ditto, each -	1 oz.
Cloves, ditto - - - -	1 oz.

Then yellow rind of one lemon.

White sugar-candy, bruised	6 oz.
Madeira wine	1 bott.
Proof spirit of wine	3 qrts.
Pure water	1 qrt.

Cork the jar close, and seal it. Set it near the fire, to infuse, five or six days, shaking it well daily. Draw it off in a glass still, and fill small bottles, corking and sealing well.

SPIRIT OF CARAWAYS.

Put into a bottle,

Best smooth sugared caraways, bruised	1 lb.
Ambergris	2 grs.
Proof spirit of wine	2 qrts.

Cork it up, seal, and tie wet bladder over. Shake it well, and set it in the sun for a month; then strain it off, filter through flannel till clear as spring water; then bottle, and seal.

SPIRIT OF CLARY.

Old Sherry and Madeira wines, each	2 qrts.
Clary juice	1 pt.
Clary flowers	1 lb.
Sifted loaf sugar	10 oz.

Let these infuse three days, close covered up in a jar, in a warm place; then draw off the spirit in a glass still, slowly, into a bottle, with a little ambergris and white sugar-candy therein. Then shake well, and bottle it. Seal the corks, and label. It is a very high cordial water.

CORDIAL BLACK-CHERRY WATER.

Put into a stone jar,

Ripe black cherries crushed - -	6 lbs.
Garden mint, picked and shred - -	1 hful.
Rosemary flowers - - - -	1 hful.
Balm - - - - -	1 hful.
Cinnamon, bruised - - -	1 oz.
Nutmeg, sliced - - - -	1 oz.
Strong old raisin wine - - -	3 qrts.

Stop up the jar securely, and let them infuse five days. Then draw off in your still, as much as runs good. Sweeten it with sifted white sugar-candy, and bottle it, sealing the corks. It is a very fine cordial water, and highly useful in most families of respectability.

STRONG CORDIAL MINT WATER.

Put into a stone jar,

Spanish juice, sliced - - -	1 oz.
Garden mint, picked and shred - -	10 oz.
Aniseeds, bruised - - - -	½ oz.
Caraway seeds, ditto - - -	1 oz.
Ginger, ditto - - - -	2 oz.
Smyrna raisins, cut small - - -	6 oz.
Old raisin wine - - - -	1 gall.

Put in the bung, and tie wet bladder over it. Set the jar in boiling water, to infuse, six hours; then stand four days by the fire side. Draw it off in a cold still, and let it run upon a little sifted loaf sugar, through a small bag containing saffron; then put it in small bottles, which cork and seal well. Keep it a month.

STRONG ELDERBERRY WATER.

Pick a bushel of ripe elderberries clear from the stalks, bruise them in a tub, add a quart of good ale yeast, and stir them well and often for ten days. Draw off in an alembic, and colour and sweeten at your pleasure.

SPIRIT OF CORIANDERS.

Put into a bottle,

Best corianders, bruised - - -	¼ lb.
Caraways - - - - -	2 oz.
Cinnamon - - - - -	1 oz.
Ambergris - - - - -	1 gr.
Proof spirit of wine - - -	2 qrts.

Fasten the cork tight, then seal, and tie a wet bladder over it; set it in hot water four hours; then shake it well. Let it stand in the sun, or by the fire-side, a month; then strain and filter, put it in small bottles, which cork and seal well, then label. Cardamoms yield a beautiful spirit managed in a similar manner.

WALNUT STRONG WATER.

Take a large quantity of green walnuts the beginning of June, pound them in a mortar, and distil them in a cold still; bottle the water and seal it. Do the same at Midsummer, keeping that water by itself, also bottled. About three weeks afterwards, gather twice

as many as before, distil them also. Then mix all the waters well, distil them, and bottle it. It is so useful for many family purposes, that the trouble should not be considered.

SPIRIT OF CLOVES.

Cloves, bruised	1 lb.
Nutmeg	1 oz.
Allspice	2 oz.
Proof spirit of wine	2 galls.

Infuse the above in a stone jar forty-eight hours, then draw off in a still, seven quarts and a quarter; sweeten it a little with white sugar-candy, and bottle, sealing the corks.

BARLEY CINNAMON STRONG CORDIAL WATER.

Best pearl barley	1 lb.
Caraway seeds	2 oz.
Cinnamon, bruised	1 oz.
Nutmeg, ditto	2 oz.
Pure water	1½ qrts.
Proof spirit of wine	1 pt.

Wash the barley in cold water, and boil it with the pure water one hour, skimming well.

When cold add the spirit, and infuse all in a stone jar twenty-four hours. Then draw off all that runs good in a cold still, and sweeten it with white sugar-candy; bottle, cork, and seal. This is a beautiful water, as well as being wholesome and nutritious.

AN EXCELLENT STRONG WATER.

Hartshorn - - - -	4 oz.
Cinnamon - - - -	1 oz.
Cardamoms, bruised - -	1½ oz.
Caraways, ditto - - -	2 oz.
Saffron - - - -	½ oz.
Sherry wine - - -	1 qrt.
Brandy - - - -	1 qrt.

Infuse the above in a stone jar, closely stopped, forty-eight hours; then draw all off in a cold still, and let it drop on four ounces of white sugar-candy. Then put it in small phials, which cork and seal. This is very reviving when the spirits are depressed.

HAWTHORN BLOSSOM WATER.

The blossoms of white thorn - -	5 qrts.
Nutmeg, sliced - - - -	2 oz.

Cinnamon, bruised	1 oz.
Cloves, ditto	¾ oz.
Madeira wine	2 qrts.
Proof spirit of wine	1 pt.

Infuse in a jar, closely covered, forty-eight hours; then draw off all that runs good, in a cold still; sweeten with sifted loaf-sugar, and bottle, sealing the corks.

BRIGGS'S EXCELLENT STRONG WATER.

Lavender heads	1 pt.
Rosemary flowers	1 qrt.
Wood sorrel, bruised	2 hfuls.
Rue, ditto	½ hful.
Hartshorn	½ lb.
Turmeric	2 oz.
Fenugreek	1 oz.
Cloves, bruised	3 oz.
Powdered saffron	½ oz.

Shred the herbs and flowers, and infuse the whole in three gallons of strong ale twenty-four hours, and draw off in a still all that runs good, bottle it, cork, and seal well. Three spoonfuls in a glass of good wine, taken before dinner, is recommended for weakly persons.

A GOOD STRONG WATER.

Garden tansy, bruised - - -	6 hfuls.
Scurvy grass, ditto - - - -	6 hfuls.
Buckbean, ditto - - - -	4 hfuls.
Water-cresses, ditto - - -	4 hfuls.
Brook lime, ditto - - - -	4 hfuls.
Wood sorrel, ditto - - -	4 hfuls.
Nutmegs, sliced - - - -	2 oz.
Allspice, beaten fine - - -	3 oz.
Cloves, ditto - - - -	1 oz.

Infuse all in two gallons of new strong ale-wort twenty-four hours, stirring well. Draw off as much as is good in a cold still, and take a wine glassful often. This is an agreeable and antiscorbutic water, much esteemed by hundreds of respectable persons who have tested its virtues.

CORDIAL WATERS.

CINNAMON.

Put into a stone jar,

Cinnamon, bruised - - - -	2 oz.
Sweet almonds, beaten - - -	1 oz.
Bitter, ditto, ditto - - - -	½ oz.
Cloves and nutmeg - - -	½ oz.
Thin yellow rind of lemons - - -	¼ oz.
Pure water and sherry wine, each - -	1 pt.
Proof spirit of wine - - - -	1 pt.

Beat the almonds with a spoonful of the wine; close up the jar safely, and let them infuse a month, shaking occasionally. Strain off the cordial, filter it perfectly clear; colour it with red beet-root juice, and bottle it. Seal the corks, and keep it a month in a dry room.

BRANDY CORDIAL WATER.

French brandy and pure water, each -	2 qrts.
White sugar candy, broken small - -	14 oz.

Best ginger, sliced - - - -	3 oz.
Cinnamon, bruised - - - -	1 oz.
Nutmeg and cloves, each - - -	1 oz.
Sweet almonds, beaten fine - - -	2 oz.
Bitter, ditto - - - -	½ oz.
Lemon thin yellow rinds - - -	½ oz.

Put the above into a stone jar, secure the cork well, and set it in the sun three weeks, or a month, shaking it often. Then strain, and filter beautifully clear; put in small bottles or phials, cork, seal and label.

RED CORDIAL WATER.

Purple beet-root, boiled, three or four thick slices.	
Caraway and corianders, bruised, each -	1 oz.
Cloves and cinnamon - - -	1 oz.
Jamaica pepper and nutmeg, bruised, each -	¾ oz.
Thin rinds of lemons - - -	½ oz.
Sugar-candy, beaten and rolled - -	12 oz.
Proof spirit of wine - - - -	2 qrts.
Water - - - - -	3 pts.

Put the above into a stone jar, secure the cork effectually; tie bladder over it, and set it in hot water, to infuse, six hours. Shake it well daily, and keep it a month, in a warm room.

Then strain and filter it perfectly bright; fill small bottles, cork and seal them.

STRONG WHITE CORDIAL WATER.

Proof spirit of wine	2 qrts.
White brandy and pure water, each	1 pt.
Best loaf sugar	10 oz.
Cinnamon and cloves, bruised	1 oz.
Nutmeg and pimento	1 oz.
Best ginger	2 oz.
Thin rinds of Seville oranges	½ oz.
Sweet almonds, beaten	1 oz.
Bitter, ditto	½ oz.

Beat the almonds with a little of the spirit; put the above into a stone jar, cork it well; tie bladder over, and let it infuse a month, shaking occasionally. Then strain and filter it particularly clear and fine, put it in white glass bottles; then cork, and seal well.

SAFFRON CORDIAL WATER.

Best picked saffron	½ oz.
Sifted loaf sugar	4 oz.
Cinnamon and nutmeg, sliced, each	½ oz.

Cloves and pimento, bruised - -	1 oz.
Sweet almonds, beaten - - -	1 oz.
Bitter, ditto, - - - -	¼ oz.
Caraways - - - - -	1 oz.
Pure water - - - - -	1 pt.
Proof spirit of wine - - - -	1 pt.

Put the above into a stone jar, the almonds beaten with a little of the spirit of wine. Secure the cork, and let the ingredients infuse in the usual manner. Then strain and filter clear; bottle, cork, and seal. This should be kept awhile to let the strong flavour of the saffron go off.

STRONG PEPPERMINT CORDIAL WATER.

Sixty drops of essential oil of peppermint on four or five lumps of the best loaf sugar, rubbed in a marble mortar, with a spoonful of brandy, until a perfect combination is effected. Mix this with four quarts of pure water, two quarts of proof spirit of wine, and red beet-root syrup to colour.

LEMON CORDIAL WATER.

Wipe and pare off the thin yellow rinds of twenty-four large lemons, so thin that not the least of the white adheres to them; put them into a stone jar, and pour on them a gallon of French brandy. Secure the bung, and let them steep three days. Boil seven pints of pure soft water, with two pounds and a half of best loaf sugar, three quarters of an hour, skimming it well, until the syrup is perfectly clear. Strain off the brandy from the peels, mix it with the syrup twenty minutes; then filter the mixture through three folds of fine flannel, until it is bright. Rinse pint bottles with brandy, and fill them; cork, and seal well, and keep it six months. At twelve months it would be a most splendid cordial water.

CLOVE CORDIAL WATER.

Cloves pounded - - - -	3 oz.
Cinnamon - - - - -	$\frac{1}{2}$ oz.
Nutmeg, grated - - - -	$\frac{3}{4}$ oz.

Thin yellow rind of lemon - - -	½ oz.
White sugar-candy, beaten fine - -	3 oz.
Strong white wine - - - -	3 pts.
Boiled beet-root, two slices.	
Cold water, previously boiled - -	1 pt.

Put the above into a stone jar, tie bladder over it, and let them infuse a week, near the fire, or put out in the sun. Then strain and filter until it is perfectly clear. Bottle it, and seal the corks. Keep this, as well as other cordial waters, when bottled, in a cool airy situation.

RED SAGE CORDIAL WATER.

Red sage leaves, bruised - - -	3 hfuls.
Garden tansy - - - -	1 hful.
Scurvy grass - - - -	2 hfuls.
Raisins, stoned and cut small - -	2 oz.
Figs - - - - -	3 oz.

Shred the herbs, and bruise them; infuse all in three quarts of strong raisin wine, forty-eight hours; then strain, filter, bottle, and seal. Take a glassful night and morning. An excellent and pleasant antiscorbutic.

SEVILLE ORANGE CORDIAL WATER.

Fir tree, young green tops - -	1 hful.
Water cresses - - - -	2 hfuls.
Scurvy grass - - - -	2 hfuls.
Burdock roots, scraped and sliced - -	1 lb.
Thin rinds of twelve Seville oranges.	
Juice of ditto	
Newly brewed ale-wort - - -	5 gall.

Beat the herbs in a mortar, and infuse all, while the wort is fermenting, with yeast. When done working stop it up, and drink it occasionally when fine.

SYRUPS.

EXTRACT AND SYRUP OF CLOVE PINKS.

Take three pounds of the petals of clove pinks, cut off the white claws, and steep them in four quarts of boiling water twenty-four hours. Let it go cold, then strain, and filter clear. Add a small quantity of spirit, just sufficient to preserve it, put it in small bottles and seal the corks. It is of a dark colour and delightful odour.

SYRUP OF CLOVES.

Cloves bruised - - - -	3 oz.
Nutmeg - - - - -	½ oz.
Strong white wine - - - -	1 pt.
White sugar-candy - - - -	14 oz.

Infuse the above in a stone jar, tied over with bladder, ten days; then strain, and filter until

perfectly clear. Put it in small phials, which cork and seal.

ANOTHER METHOD.

Clove pinks, fresh gathered	1 qrt.
Best loaf-sugar	3 lb.
Cloves, beaten fine	½ oz.

Pound the above in a stone mortar, to a smooth paste; then add distilled water, or water that has been well boiled and become cold, to make it into a syrup, which filter until fine. This is very superior, in every respect, to syrup of cochineal, when used to colour.

BLACKBERRY SYRUP.

The following are the ingredients for making this famous syrup.

Pure blackberry-juice	2 qrts.
Cinnamon, powdered	½ oz.
Nutmeg and allspice, each	½ oz.
Cloves	¼ oz.
Best loaf sugar	9 oz.
Fourth proof French brandy	1 pt.

Boil the juice and spices together, slowly, half an hour, skimming well, then add the loaf sugar and spirits when the liquor is a little cooled; stir well ten minutes, then filter clear, and bottle. This is an excellent remedy for bowel complaints, considered medicinally.

SYRUP OF RED CURRANTS.

Fine ripe red currants, picked	2 qrts.
Cloves and nutmeg, beaten fine, each	½ oz
Lemon-juice	½ oz.
Best loaf-sugar, sifted	12 oz.
French white brandy	1 pt.

Put the above into a stone jar, tie bladder close over, and infuse in a water-bath, six hours. Filter while warm, until clear, then bottle, cork and seal.

SYRUP OF BLACK CHERRIES.

Ripe black cherries, stoned and bruised	2 lbs.
Cloves and nutmeg, beaten fine, each	½ oz.
Cinnamon	¼ oz.
Sugar-candy	14 oz.
Proof spirit of wine	1 pt.

Infuse all in a stone jar, covered close, ten days; then strain and filter clear. Put it in small white glass bottles, which cork and seal. Keep it a month, it then will be fit for use.

SYRUP OF YELLOW CROCUS.

Crocus flowers - - - -	1 qrt.
Cinnamon, beaten fine - - -	½ oz.
Thin yellow rinds of lemon - - -	½ oz.
Best loaf sugar, powdered - - -	1 lb.
Strong white wine - - - -	1 pt.

Beat the three first, in a stone mortar, to a paste, then add the sugar and wine, with water, to make into a syrup. Strain and filter it until clear, then bottle. This is recommended to colour with in preference to saffron, which has a strong flavour, and, if used in large quantity, is disagreeable.

SYRUP OF RED ROSES.

Red rose leaves - - - -	2 qrts
Cinnamon, pounded - - -	½ oz.
Clarified honey - - - -	12 oz.
White wine - - - - -	1 pt.

Pound the leaves and spice to a fine paste, then add the honey, and afterwards the wine, in a stone jar, with water, to make a nice syrup. Let them infuse in a hot-water bath six hours; then strain and filter clear. Put it in small clean phials, then cork and seal.

WELSH ALES.

FINE WELSH ALE.

Boil fifty gallons of river water an hour, withdraw the fire, and, when the steam has gone off, pour it upon seven bushels of fresh ground malt; cover it close, and let it infuse half an hour. Stir or mash up twenty minutes at least, cover again close, and leave it for two hours. Infuse four pounds of good Worcester hops in half a gallon of hot water, one hour; put it into the tub, and let the wort run upon it from the mash; do not press the grains, but boil the wort with the hops slowly, but continually, two hours, adding two handfuls of table salt the last ten minutes. Strain the wort into your cooler, and work it at the proper temperature (70° Fahr.), with two quarts of good fresh ale yeast, stirring it well

twenty minutes. If the weather be cool, cover it up, and in three days fill a thirty-six gallon barrel, covering the bung-hole with a tile, and filling up with the liquor. When the fermentation has entirely ceased, put into the cask a pound of white sugar-candy, and a pint of old wheat, tied in a muslin bag; then bung it up, paste coarse linen over the bung, and heap sand upon that. Let it stand twelve months, and it will be excellent and beautifully fine.

STRONG WELSH ALE.

Boil eighty-two gallons of river water an hour, and when the steam has subsided pour it upon twelve bushels of prime newly-ground malt; cover it close, and when it has infused one hour, mash up for twenty minutes, and let it stand two hours longer. Pour two gallons of boiling water on nine pounds of the best Kent hops, cover it close and let it stand an hour; then put it into the tub and run the wort upon it. Stir well, and boil all together

two hours, or more if you choose, but this is long enough for all purposes; add two or three handfuls of table salt at the last, and when cool enough, strain the wort into your cooler and work it with good fresh yeast. Cover it with cloths, if the weather is cold, and in three days fill your hogshead; and putting the bung on lightly, or covering with paper and a slate, let it work out. Fill up the cask night and morning; and when fermentation has ceased, dry two pounds of the spent hops before the fire, gradually, and put nearly two thirds of them into the ale. Bung up well, and keep it three years, it will then be fit to drink; and the latter part, if carefully bottled, will be admirable in two years more.

This recipe is from the original of a respectable female, who during a long series of years was accounted the best brewer in North Wales; and who preferred March to brew in, unless the weather was severe,—then October.

Note to pages 248 and 249.

The quantity of water recommended may appear extraordinary, but let it be remembered, that much of it will be evaporated by boiling, first in its pure state, and afterwards as wort; besides, the grains, which must not be pressed, will retain many gallons, some required to infuse the hops, and waste by fermentation and filling up. If there be any overplus, it may be added to the ale which is made from the same ingredients by a second mashing, and which will be very good after the strong wort is run off. About 170° of Fahrenheit is a proper heat for the water when put on malt for a mash. For a second mash it should be 180°.

PUNCH.

EXCELLENT BARRELLED NORFOLK PUNCH.

Take a sweet five gallon cask, put into it a pint of good rum, stop it up, rinse it well and put it aside for a week.

Wipe twelve fine lemons, and twelve large St. Michael's oranges with dry cloths, pare off the rinds so thin that none of the white adheres to them; put them into a clean stone jar, and pouring on two gallons of French brandy, cork it up, and let them steep twenty-four hours. Boil pure soft water an hour, and let it become cold; measure twelve quarts of it, and add six pounds of best loaf sugar, stir well until the sugar is totally dissolved, then add the brandy and peels, and stir well a quarter of an hour. Strain the mixture through a sieve, pour the rum out of your cask, and filter the

punch into it, adding the strained juice of the twelve oranges, and of eight of the lemons. Stir it well with a clean white rod, secure the bung, and paste coarse linen over it. Let it stand three months in a warm cellar; then put it into clean dry pint bottles, cork, and seal well, and in three months more it will be beautiful.

ANOTHER METHOD.

Wipe twelve lemons and six Seville oranges, pare off the rinds very thin, squeeze the juice out of all the fruit, and strain it. Put three pounds of the best loaf sugar, crushed a little, into a clean stone jar; pour the juice upon it, and add a gallon of French brandy, two quarts of strong foreign white wine, and a pint of good milk, stir all well and cork it up for two days. Then filter it through a flannel bag and bottle it, sealing the corks; and in a fortnight it will be fit for use. Keep this in a cool cellar.

IMPERIAL.

Put into a clean stone jar the thin yellow rinds of three lemons, and the juice and pulp thereof (but not the pippins), with three ounces of cream of tartar, and a pint of rich calf's feet jelly, newly made. Pour on them ten quarts of boiling water, stir well, and cover up close, and when cold, sweeten it with sifted loaf sugar to your taste. Then strain it through a jelly-bag until it is clear as spring water; bottle it, and cork well.

EXCELLENT LEMONADE FOR BOTTLING.

Steep the thin rinds of eight lemons and three Seville oranges in three pints of hot soft water three hours. Boil two pounds of best loaf sugar, broken into lumps, with three quarts of water and the white of an egg, well beaten, and skim it till clear. Squeeze the juice and pulp out of sixteen lemons and ten St. Michael's oranges, take out the seeds and mix all the three

quantities together, stir them well ten minutes, and strain through a flannel bag till perfectly clear. Flavour it with any favourite strong water; and if not sweet enough, add white sugar candy, and bottle it. It will keep many weeks if put in clear dry bottles, well corked and sealed.

MILK PUNCH.

Boil two quarts of soft water half an hour, and set it aside to go cold. Wipe a dozen and a half of lemons, and pare off the rinds very thin, squeeze out the juice and strain it. Mix three quarters of a pound of the best loaf sugar, sifted, with the lemon juice, and peels; put all into a clean stone jar, and add two quarts of French brandy, the cold water, and three pints of good milk. Mix all well, strain it through a jelly bag until perfectly bright and clear, then bottle it; cork and seal well, and set it in a cool cellar. It is not calculated to keep more than four days.

MILAN ICE PUNCH.

Wipe two large lemons, and rub off the yellow rind upon lumps of best loaf sugar, put them into a china bowl, and squeeze the juice upon them, with as much more as may be requisite, taking out the pippins. Blend these well, as much of the excellence of this delightful mixture depends upon it; then add boiling water, and stir well. Whisk the whites of five or six eggs to a high froth, and add them to the sherbet (which the liquor is so denominated); stir well, and when cold, add to it rum and ice. Then put in glasses. The pulp should not be strained from the lemon juice.

RICH SHERBET.

Grate the thin rinds of fresh lemons with lumps of loaf sugar, press the juice and pulp out into a bowl, rejecting the seeds, and crush the sugar, rubbing and blending them with a silver spoon; then add calf's feet jelly, newly

made, and Madeira wine, with any spirit you please. Stir well a long time, and when it has stood two or three hours, filter it until beautifully clear.

MULLED WINE.

Boil cinnamon, cloves, and nutmeg, all beaten fine, in a mortar, and tied in a piece of muslin, with a small quantity of the wine and water, until the virtue is extracted; then pour this into a china bowl, add a little lemon peel, pared very thin, and the wine, stir well, give two or three grates of nutmeg on the top, and it is ready. If the wine is acid, a little sifted loaf sugar, stirred well in, enriches it.

BURNT CLARET.

Roast a small lemon until tender, not breaking the skin, put it into a stone jar, and add

Claret - - - -	2 qrts.
Cinnamon, bruised - - -	½ oz.

Cloves	¼ oz.
Mace, sliced	2 blades.
Nutmeg, grated	¼ oz.

Cover close, and set it in a hot water-bath, for an hour, or more, if not immediately wanted, and strain it while warm. Sweeten it with sifted loaf sugar if desired.

BEAUTIFUL SUMMER BEVERAGE.

Best loaf sugar	1 lb.
Rich calf's-feet jelly	4 oz.
Cream of tartar	1 oz.
Water	1 gall.
Syrup of lemons	1½ table-spfls.

Boil the water, sugar, and cream of tartar together, a quarter of an hour; pour the hot liquor on the thin yellow rinds of six lemons, and, when cool enough, work it with yeast spread on a toast. Let it stand three days, then filter it through a jelly bag; warm the jelly, and add it with the syrup of lemons; stir well, and bottle it. Lay the bottles on their sides three or four days, and drink it.

MISCELLANEOUS RECIPES.

TO IMPROVE NEW CIDER.

When the cask is deposited where you intend it to remain, start the bung, and put into the liquor eight ounces of stone brimstone, then stop it up for a week. Tincture a gallon of French brandy highly with cochineal, pour it into the cider, stir well, and in twenty-four hours afterwards add a pound of alum and four pounds of sugar-candy, both beaten fine, and mixed well. Stop it up securely, and in three months bottle it, using the best corks; wire and seal.

These quantities are calculated for a hogshead, and will not only greatly improve the flavour and colour of the liquor, but adapt it for keeping a long time.

TO IMPROVE PERRY.

Bruise two pounds of good prunes, breaking the stones, and mix them with two pounds of white sugar-candy and a gallon of white French brandy. Put this into the liquor; stir well, secure the bung, and bottle it in two months. This is for a hogshead.

TO FINE WINES AND ALES.

Put two ounces of the best isinglass into a quart of the liquor; let it soak two or three hours, then whisk it to a froth until it is totally dissolved. Draw off a third part of the liquor to be fined; put the isinglass into it, with a quarter of an ounce of pearl ashes, one ounce of salt of tartar calcined, and one ounce of burnt alum powdered; stir well, and return all into the cask. Bung it up close, and in a fortnight it will be clear.

TO FINE ALE.

Put a gallon of the ale into a clean saucepan with an ounce of good hops, and a handful of table salt; boil it half an hour, and when lukewarm, put all into the cask, and stir it ten minutes. Secure the bung well, and let it stand ten days, it will then be fine. This for thirty-six gallons.

TO RESTORE STALE OR HARD ALE.

Mix an ounce of genuine Durham mustard with simple water, as you would for table; toast the top crust of a half-quartern loaf on both sides, until it is hard, and spread the whole of the mustard upon it. Cut it in pieces three inches square, put them into the cask, and stop it up safely, and in a month it will be as mild as when first brewed. Should this fail, you may conclude you have no remedy, and had better brew it afresh to make vinegar of it.

TO CURE ROPY ALE OR PORTER.

Tie a small handful of hyssop in a bunch, put it into the ale, stir well for twenty minutes, and make the bung secure. In ten days it will be as good as you can wish, unless too far gone before this application.

TO SWEETEN FOUL CASKS.

Concentrated sulphuric acid will sweeten casks that have been neglected, and smell mouldy. A small quantity may be put in, the bung secured, and the cask rolled about for a few minutes; then rinse the vessel out twice, with cold water, and set it to drain in the open air.

ANOTHER METHOD.

Make matches of dry beech or poplar, elder, or any white, pure wood; dip them well in brimstone tied in large bunches. Set fire to one of these, drop it into the cask, and imme-

diately stop up the bung-hole. Repeat this three or four times, then set it in the open air, and if the vessel is not sweet, use the concentrated sulphuric acid in the former recipe.

TO PREPARE AND BOIL RED BEET-ROOTS FOR COLOURING.

Do not cut them on any account, and let them soak ten minutes in cold water, then scour with a soft brush, and rinse in two waters. Tie them in a cloth, and set on the fire in a pan of cold water, and boil them gently until tender, then pour off the water, and set them to get cold in the cloth; you must then peel them, and when wanted, slice them. If the least incision were made by knife or fork to try if tender, the colour would escape into the water. Purple beet-roots are alone fit for this purpose, the light-coloured ones are here useless.

TO MAKE CONSERVE OF ROSES.

Take as much as will suit your purpose of a strong infusion of roses, and cutting off all the dead and withered leaves from your fresh-gathered red rose buds, cover them with the infusion in a clean, newly-tinned saucepan, put on the lid close, and boil until they are tender and as red as at first. Take them out and weigh them; put twice their weight of the best loaf sugar, and boil again with a little of the liquor, until it jellies; then take it out and add what scent you please, or, if it is wanted for mixing, is better without any. Put it in clean small pots secured from the air, and keep in a cool dry room. This will be *genuine* at all events.

RED LIQUOR TO COLOUR CORDIALS, &c.

Boiled beet-root, sliced	½ lb.
Jamaica pepper, in powder	½ oz.
Cinnamon	¼ oz.
Sugar-candy, broken small	3 oz.
Pure water	1 pt.
Proof spirit of wine	1 pt.

Put the above in a stone jar, tied closely over with wet bladder, set it in a pan of hot water for six or seven hours, then let it stand a week, strain and filter. Bottle it, and seal the corks, it will keep many months.

YELLOW LIQUOR TO COLOUR WITH.

Persian berries, bruised - -	½ oz.
Fustic - - - -	1½ oz.
Loaf-sugar - - - -	4 oz.
Water - - - -	1 pt.
Proof spirit of wine - - -	1 pt.

Infuse in a stone jar, as above, strain and filter; then bottle, cork and seal.

This is far superior to the infusion of saffron or turmeric, on account of their strong flavour, which to many persons, is extremely disagreeable. Crocus flowers make a nice article for colouring bright, high yellow. An infusion of them with a little spice and spirit to keep it, may be made as above, and bottled to keep the year round.

Burnt sugar is an excellent colouring for

brandies, white wines, &c.; and, as it is always at hand, requires no preparation to preserve it.

COLOURING FOR WINES AND SPIRITS.

Oak shavings - - - - -	½ peck.
Nutmeg and Jamaica pepper, bruised, each -	1 oz.
Best ginger - - - - - -	2 oz.
Treacle - - - - - -	1½ pts.
Proof spirit of wine - - -	½ pt.
Water - - - - - -	6 qrts.

Boil the shavings with the water, one hour, skimming well, then add the spices and treacle; continue the boiling and skimming a quarter of an hour longer; then strain and filter, and when cold, add the spirit. Bottle, and keep for use.

TO PRESERVE LEMON JUICE.

Strain the juice, and filter it; add the least of loaf sugar sifted, and of proof spirit of wine, mix well, and put it into small bottles; that may be consumed at once, and must be perfectly clean and dry. Pour into each, when

nearly filled, a spoonful of the best flask oil to exclude the air from the surface; then cork well, and seal. When wanted to be used, tie cotton on a skewer and absorb the oil, then pour off the juice clear. Orange juice may be kept in a similar manner.

TO CLARIFY ISINGLASS TO BE ADDED TO NEW WINES.

The best method is, by dissolving it in water that has been boiled and become nearly cold, a quart to an ounce; then whisk it to a high froth, stir in three tea-spoonfuls of lemon juice, and let it stand five minutes to settle. Then strain, and mix it with a gallon of the wine, keeping back a quarter of a pint of the sediment, which should not be used. If American isinglass is recommended, half the quantity will be sufficient, as it is much stronger.

When added, in making cordials, the quantity prescribed should be dissolved in three half-pints of warm water, then whisked well and

mixed thoroughly, by degrees, with the wine or spirits previous to being poured to the other ingredients.

TINCTURE OF THE SEEDS OF RAISINS.

When making raisin wine, take a quart of the seeds, and infuse them, with a quarter of an ounce of cinnamon bruised, and three ounces of sifted loaf sugar, in three pints of proof spirits of wine in a large bottle, well corked, for a week, shaking well daily; then strain and keep for use. If for red wines, colour it deeply with purple beet-root. Two to four table-spoonfuls of this tincture will impart a nutty, foreign flavour to Port, Sherry, Madeira, &c.

TO ALLAY INORDINATE FERMENTATION IN WINES.

Draw off half the quantity of wine into a vessel. Make a match of dry linen rags, to which attach a thin wire, dip it in half an

ounce of melted brimstone, and lighting it, suspend it in the cask, stopping the bung-hole closely with a cloth, so that the liquor may be impregnated with the fumes. When extinguished, withdraw the match quickly, put in the bung, and agitate the wine by shaking the cask gently ten minutes; then return the decanted portion and secure the vent. If necessary, this may be repeated. Or, fumigate a clean cask of similar capacity with burning sulphur, fill it with the wine previously drawn off, and stop close. Another and safe method is, to mix an ounce and a half of bruised mustard seed with ten gallons of the wine, and stop close.

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